

VILLA PUCCINI

Pinot Grigio D.O.C.

TASTING NOTES

Straw yellow with green tints, balanced bouquet including notes of apple and peach, fresh and harmonious on the palate.



VINEYARD & PRODUCTION INFO

Vineyard location: Veneto, Italy
Soil composition: calcareous soil with a loamy structure and presence of skeletal soils
Vine training method: traditional
Elevation: 300-600 meters
Average vine age: 20 years
Production: max 15 tons per hectare

WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation container: stainless steel tanks
Maceration technique: traditional maceration

TECHNICAL DATA

Alcohol: 12% abv
Residual sugar: 4g/L
Acidity: 5.6g/L

PRODUCER PROFILE

Winemaker: Piergiorgio Castellani
Total acreage of vines: 500
Winery production: 25 million bottles per year
Region: Tuscany

REVIEWS

92 pts - BTI -2022 vintage

FOOD PAIRINGS

Ideal with white meats, fish appetizers and risotto with artichokes. Serve chilled.

