

Mirabello

Region:
Delle Venezie D.O.C

Grapes:
Pinot Grigio

ABV:
12.0%

What:

Produced from selected Pinot Grigio grapes grown in the Veneto and harvested during the first 2 weeks of September.

Where:

The grapes were crushed and gently pressed and the juice allowed to settle and clarify before cool fermentation at 16 to 18C in temperature controlled stainless steel tanks. The wine was bottled young after a period of 3 to 6 months ageing on fine lees in stainless steel tanks.

Barcode:
8010471002757

Sales Info:
750ml , Case 12 , 31.31 lb.

Palletization:
80 cases / 5 Layers



Food Pairings:

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish. A highly versatile dry white, ideal as an aperitif or to accompany foods such as seafood, grilled fish, salads and cold white meats.

Tasting Note:

A fresh, dry white wine offering subtle floral and citrus aromas. The palate is crisp and delicate, with lightly honeyed fruit beautifully balanced by bright lemony acidity and a clean, refreshing finish.

