

BENAZZOLI



AGATA

Pinot grigio doc

Vineyard location: Pastrengo - eastern shore of lake Garda.

Soil: stony soil of morainic origin in a hilly area.

Grape varieties: 100% Pinot grigio

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes followed by fermentation at a controlled temperature.

Ageing: in stainless steel tanks for about 6 months.

Tasting notes: straw yellow. It offers austere hints of stone and white rock culminating in aromatic sensations of herbs and sweeter ones of little wildflowers and Golden Delicious apples. On the palate, you will taste notes of sage and fleshy yellow apples. Savoury and citrusy sensations are in a perfect balance.

Serving suggestions: due to its fresh, resolute character, likes to accompany dishes with sweetish, fairly delicate flavours. Excellent with vegetable lasagne or tagliatelle with duck sauce.

Serving temperature: 10-12°C

Closure type: Stelvin screw cap