



COLLEZIONE MAIOLICA



PINOT GRIGIO - DELLE VENEZIE D.O.C.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

TECHNICAL INFORMATION

AREA OF ORIGIN	At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.
SOIL TYPE	Sandy red clay with rich texture, basaltic
VARIETAL	Pinot Grigio
TRAINING SYSTEM	Guyot
HARVEST PERIOD	End of August
WINE MAKING	Off skins (in white) Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 18° C max/64.4 F

ANALYTICAL CHARACTERISTICS

ALCOHOL	12,0% Vol.
RESIDUAL SUGAR	4,00 g/l
TOTAL ACIDITY	6,00 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Natural light straw yellow color
BOUQUET	Delicate nose of peach and golden apple
TASTE	Well-orchestrated fresh and dry flavor. Medium-bodied, well developed backbone and texture. Persistent aftertaste.
SERVING TEMP.	8-10° C/46.4-50° F
SERVING SUGG.	Superb served with cold cuts, fish appetizers, flavored vegetable soups, Italian style creamed risottos and sea-food. Ideal partner of egg & asparagus based dishes. Well worth trying with Vicenza style cod-fish.
CLOSURE	Screw-cap
PERFECT FOR	An open-air brunch with your friends