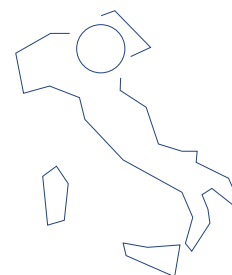


# PINOT GRIGIO DELLE VENEZIE D.O.C.

COLLEZIONE  
MAIOLICA  
CAVAZZA

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.



TECH INFO	<b>AREA OF ORIGIN</b> At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.	<b>HARVEST PERIOD</b> End of August
	<b>SOIL TYPE</b> Sandy red clay with rich texture, basaltic	<b>WINE MAKING</b> Off skins (in white)
	<b>VARIETAL</b> Pinot Grigio	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
	<b>TRAINING SYSTEM</b> Guyot	

ANALYTICAL CHARACTERISTICS	<b>ALCOHOL</b> 12,0% Vol.	ORGANOLEPTIC PROPERTIES	<b>COLOR</b> Natural light straw yellow color
	<b>RESIDUAL SUGAR</b> 4,00 g/l		<b>BOUQUET</b> Delicate nose of peach and golden apple.
	<b>TOTAL ACIDITY</b> 6,00 g/l		<b>TASTE</b> Well-orchestrated fresh and dry flavor. Medium-bodied, well developed backbone and texture. Persistent aftertaste.
			<b>SERVING TEMP.</b> 8-10° C/46.4-50° F
			<b>SERVING SUGG.</b> 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.
			<b>CLOSURE</b> Screw-cap
			<b>PERFECT FOR</b> An open-air brunch with your friends

