



FRANCHETTO

Val Serina

Pinot Grigio DOC delle Venezie

VILLAGE

Vestenanova – Verona, Italia (higher part of Alpone valley)

VINEYARD ALTITUDE

500 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

32 years

GRAPE VARIETY

Pinot Grigio

HARVEST PERIOD

Between the 2nd and 3rd week of September

HARVEST

By hand

VINIFICATION

The grapes are destemmed and crushed. Soft pressing. Fermentation in stainless steel tanks at controlled temperatures. Bottled in March.

SENSORY ANALYSIS

We call it: our Pinot Grigio “di montagna” which means “from the mountains”. An harmonious and refined wine. Straw yellow colour, at the nose it shows aromas of white fruits like pear and golden apple and a delicate spicy note. It is ethereal, fragrant and slightly floral. The palate is fresh and persistent, with a perfectly integrated mineral vein; the aromatic and complex aftertaste is very pleasant.

BEST WITH

Excellent as an aperitif, ideal with seafood salads, fish-based first courses and shellfish or soups particularly rich and tasty.

SERVING TEMPERATURE

9 - 10°C

ON THE WINE LIST

“Val Serina” Pinot Grigio DOC Delle Venezie – Franchetto



Franchetto soc. agr.

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