

TAVO

PINOT GRIGIO DELLE VENEZIE
DENOMINAZIONE DI ORIGINE CONTROLLATA



**ILAURI**
AZIENDA VINICOLA

AREA OF PRODUCTION

Select vineyards located in the Eastern region of Verona in the Pinot Grigio DOC area.

GRAPE VARIETIES

Pinot Grigio (100%)

SOIL

Stony, structured and drained. Limestone. Altitude: 300 mt. above sea level.

VINIFICATION

Following a careful selection of the grapes in late August, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing takes place followed by alcoholic fermentation with select yeast for 10 days to preserve the natural 100% Pinot Grigio fruit and inimitable freshness of the wine.

FLAVORS

Pale straw with light green hues. Intense bouquet of white fruits including ripe golden apples and pears. On the palate, refreshing ripe apple and peach notes end with a gentle acidity. A round, lightly floral wine with a fullness and spice that brings lots of appeal.

TOTAL PRODUCTION 120.000 bottles

Superb in the Spring months with light salads, and marinated white meats. Best enjoyed at 15°C.

