

# 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 10°C.

