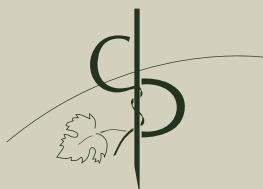


CANTINA
COL DOVÌGO



BREGANZE



SANT'IVÁN

Technical data sheet

Denomination

Pinot Grigio Breganze D.O.C.

Grape variety

100% Pinot Grigio.

Area of production

Col Dovigo own vineyards in the hills of Breganze, it takes the name of the road around Col Dovigo property.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked grapes. De-stemmed and crushed, followed by a soft pressing and fermentation at the maximum temperature of 18°C for a period from 15 to 18 days. Maturation and aging in steel tanks until March on noble lees.

Alcohol

13%

Acidity

5,9 g/l

Color

Greenish yellow.

Aroma

Delicate, with definite floral notes, especially the Acacia flower.

Taste

Wide and fresh, mineral and savory thanks to the volcanic terroir of Breganze.

Food matching

Appetizers, fish-based preparations and eggs.

Suggestions for service

Temperature of service: 8-10°C, open the bottle few minutes before the service.

Available sizes

0.750 lt