



CA' DI RAJO

RAGGIO D'INGEGNO

Pinot Grigio Venezia Doc



Appellation	Pinot Grigio Venezia Doc
Color	Straw yellow with gold highlights.
Bouquet	Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.
Taste	Structured, voluminous, dense, balanced with good acidity. Complex and intense varietal notes; the aftertaste is long and persistent with strong notes of citrus, peach and apricot.

AGRONOMICAL DATA

Grapes	Pinot Grigio
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Sylvoz
Stumps per hectare	3300
Yield quintal/hectare	150
Harvest	Hand harvest in beginning of September

OENOLOGICAL DATA

Pressing	Soft
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	21
Total acidity (g/l)	6,2
pH	3,25
Residual sugars (g/l)	3
Alcohol	12,50% vol.

OTHER DATA

Food pairings	Ideal with fish, shellfish, risotto and vegetable pies.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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