



PINOT GRIGIO I.G.T.

Grape variety: Pinot Grigio
Area of origin: Province of Pavia Italy
Actual alcoholic title: 12% vol
Residual sugar: 2-4 g/l

Description: Amber yellow. Nose delicate, elegant, typical.
Taste fresh, dry, harmonious. Lively and balanced.
Mealtime wine and sea food dishes.

Serving temperature: 9-11°C
Working pressure: 0,3 bar
Flow: to be adjusted according to the container in
which the wine is tapped (jug, flute, etc.)
Cleaning: to be washed with specific Soda-based products
each 4/5 drums, or periodically each 20/25 days
Suggested gas: Nitrogen

