

Tenuta Maccan

TENUTA MACCAN PINOT GRIGIO

A lovely, ripe style of Pinot Grigio, pale lemon in colour with aromas of peaches, pears and blossom on the nose. The palate has a slightly creamy texture with notes of ripe apples, lemon rind and fleshy stone fruits, balanced perfectly by a fresh acidity.

DETAILS

Region: Delle Venezie

Grape Variety: 100% Pinot Grigio

Classification: DOC

Screw cap closure

Alc./vol.: 12.0%

Volume: 750ml

COLOUR

Green/yellow glares.

NOSE

Finer and elegant with floral notes.

PALATE

Light sensation of white fruit , with a good freshness.

SERVICE

10 -12° C.

FOOD PAIRING

Excellent with cold cut and light fish dishes.

TECHNICAL NOTES

Vineyard

15 years old.

Soil

Argillaceous , calcareous, rich in microelements.

VINIFICATION

12 hours pre-fermentation cold maceration , soft grape pressing , alcoholic fermentation at controlled temperature and later maturation in steel basins in contact with lees.



TENUTA MACCAN PINOT GRIGIO - DOC

Product Code: +783654

UPC Code: '8034013470262

Units per case: 12 x 750ml