



# VILLA TERESA®

## PINOT GRIGIO VENETO I.G.P. BIOLOGICO



*Variety:*

100% Pinot Grigio. It comes from a bud mutation of Pinot Nero to which it is genetically linked.

No synthetic fertilizers or pesticides are used. Absolutely no GMO.

*Denomination:*

Veneto Protected Geographical Indication: Province of Treviso

*Winemaking:*

“White” i.e. without skins. After pressing the must ferments for 15/20 days at a temperature of 18/20°C.

At the end of the fermentation the wine is stored in temperature-controlled stainless steel tanks until bottling.

*Tasting Notes:*

Pale straw yellow colour with greenish nuances. Intense, delicate aroma and fine flavour. Well-balanced body, a little acidulous.

*Food Pairing:*

Excellent with fish appetizers, fish soup, risotto, shellfish. Recommended also with white meat and eggs.

*Serving Temperature:*

8/10 °C.

*Alcohol:*

12% vol.

*Sugar:*

7 gr/l

*Total Acidity:*

5.5 gr/l

*Packaging:*

0.75 lt x 6/12 bottles in cardboard box. Available with cork or Stelvin screw cap.



ASSOCIAZIONE ITALIANA  
AGRICOLTURA BIOLOGICA

Vini Tonon srl - Via Carpesica, 1 - 31010 Carpesica di Vittorio Veneto (TV)

Tel. +39 (0)438 920004 - Fax +39 (0)438 920014 - P.IVA 01163440264 - [www.vintonon.com](http://www.vintonon.com) - [info@vintonon.com](mailto:info@vintonon.com)