



DESCRIPTION

A straw-yellow colour. The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elderflower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A lingering aftertaste.

VINIFICATION

The harvest takes place at the beginning of September. Fermentation takes place without contact with the skins in steel tanks at a temperature of 14 ° to 16 ° C. This keeps the wine fruity.

ADDITIONAL INFORMATION

Grape variety: Sauvignon Blanc, Pinot Grigio

Brand: Bertani

Country: Italy

Region: Verona

Area: Veneto

Color: White

Category: Wine

Flavor profile: Elegant, Fresh, Fruity