



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