



Name:	Graminé
Denomination:	Pinot Grigio IGP Vigneti delle Dolomiti (Pinot Grigio Copper)
Wine:	Pinot Grigio 100%
Type of cultivation:	Pergola
Production:	80 hl per hectare
Place of production:	“Al Graminé” vineyard (Loc. Longariva; home production)
Vinification:	Soft pressing with destemming, cold maceration on the skins, followed by fermentation at controlled temperature
Characteristics:	
Colour:	Copper (the colour of onion skins)
Smell:	Fruity, delicate and pleasant, characteristic
Taste:	Fresh, delicate, harmonious, full and dry
Ageing:	1 to 2 years
Serving Temperature:	10° -12° C.
Best with:	A variety of dishes: hors-d’oeuvres, paté, salmon, various risottos, fish, shell-fish, white meats and snails.