



Name:	Perer - Pinot Grigio
Denomination:	Pinot Grigio IGP Vigneti delle Dolomiti
Wine:	Pinot Grigio 100%
Type of cultivation:	Pergola
Production:	80 hl per hectare
Place of production:	“Al Perer” vineyard (Loc. Longariva; home production)
Vinification:	Fermentation of the must without the skins at controlled temperature for one and a half weeks
Characteristics:	
Colour:	Light straw colour
Smell:	Delicate, pleasant, characteristic and slightly fruity
Taste:	Harmonious, full, dry and slightly yeasty
Ageing:	1 - 2 years
Serving Temperature:	10° - 12° C.
Best with:	Hors-d’oeuvres and fish-based dishes