



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Magni Vitis

SIOR SANTE

PINOT GRIGIO
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

*This wine goes well with fish dishes and sea food,
marinated salmon and sea bass Carpaccio.
Serving temperature: 6 - 8 °C*

SENSORY CHARACTERISTICS

A bouquet of ripe pear, golden delicious apples, fresh-cut grass, acacia and fire striker. A fresh, balanced and sapid flavour with great length.

TECHNICAL DATA

Area of origin: San Polo di Piave

Variety: Pinot Grigio

Training system: Cappuccina

Harvest period: Early

Yield Kg grapes per ha: 13,000 kg

Vinification: Off the skins with soft pressure

First fermentation: At a controlled temperature with select yeasts

Maturing: 1 - 6 months on the yeasts

Alcohol: 13% Vol.

Sugar residue: 5.00 g/l

Total acidity: 5.50 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres