



POGGIO  
delle  
GRAZIE



## PINOT GRIGIO BLUSH

*Villa Boccolia*

VERONA IGT



### GRAPE VARIETY

100% Pinot Grigio

### ALCOHOL BY VOLUME

12,5%

### VINEYARDS & TERROIR

**Region** Western Veneto – Lake Garda

**Climate** Mild – mitigated by the lake

**Altitude** 200 meters a.s.l.

**Soil** Clay – calcareous – moranic origin

### APPEARANCE

Coppery color with golden reflections.

### OLFACTORY

Fine and elegant bouquet, where can be noted the scents of apricots and peaches tied to aromatic herbs like thyme and mint.

### GUSTATORY

Dry resolute taste with a strong mineral note to it.

### FOOD PAIRINGS

First courses of fish or vegetables. Shellfish, shrimps and scallops.

### AGRONOMIC - VINEYARD

\*\*\*selected vineyard/cru – Villa Boccolina\*\*\*

Full organic practice, with low yield. Grapes are handpicked and immediately processed.

### WINEMAKING - CELLAR

The Pinot Grigio grapes of a reddish/amber are left to rest with the most for a few hours to arrive at the characteristic coppery color, better known as "Blush". Fermented without added yeasts (natural/spontaneous fermentation) at a controlled temperature not above 16°C (51° F).

