

✦ MODELLO ✦

VIGNAIOLI DAL 1772

PINOT GRIGIO DELLE VENEZIE DOC

MODELLO WINES, INSPIRED BY THE MERCHANTS OF VENICE,
CELEBRATE THE JOYS OF SPENDING TIME WITH FRIENDS AND FAMILY

Made from grapes grown at «Stra' del Milione» estate, which is named after the road taken by Venetian merchants and explorers in the XIII century, the traditional route to the Orient at the time. It's a modern wine expressing authentic conviviality in every sip.

PRODUCTION METHOD

Machine harvest and vinification in steel for about 20 days at a temperature between 16°–18°C (60–64°F). Racking followed by batonnage on fine lees for about 1 month. Aging in steel tanks. No malolactic fermentation.

EXPERIENCE

An elegant, well-balanced Pinot Grigio, offering intense fruity notes, such as pear, pineapple and grapefruit, together with a fresh zingy acidity.

Enjoy a glass as an aperitif or with starters! This versatile wine pairs well with the bright fresh flavours of summery dishes, like salads, chicken and seafood, as well as light pasta dishes and risottos. Moreover, a good companion to veggie recipes and sushi.

GRAPE VARIETIES: Pinot Grigio

ALCOHOL CONTENT: 12% Vol.

SERVING TEMPERATURE: 8–10°C / 46–50°F

SHELF LIFE: 2 years

ANALYSIS DATA: alcohol 12.25% vol.; sugars 3.3 g/l;
dry extract 23.6 g/l; total acidity 5.13 g/l; pH 3.37

