



Tenuta Civranetta

PINOT GRIGIO DOC VENEZIA LIGNUM



Grape	Pinot Grigio
Alcohol level	13% vol.
Production area	Single vineyard, Venice mainland, Veneto Region
Location	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
Training system	Sylvoz
Soil	"Caranto", pleistocene origin
Colour	Gold
Bouquet	Notes reminiscent of ripe fruit white peaches, pears and mature chamomile mingle with sweet notes of vanilla derived from the refinement in oak.
Taste	A multi-layered and textural Pinot Grigio with creamy pear and lychees, thanks to malolactic fermentation, and an echo of vanillin oak but still fresh, dry and mineral. Harmonious, elegant, refined.
Serving temperature	10°-12° C
Pairing suggestion	Ideal as an aperitif. It has beautiful balance, complementing grain dishes, fish and white meats, salads and cheeses.

Grapes are single vineyard and grown Biodynamically. It is a selection of the best Pinot grapes of the vintage. After handpicking the grapes are destemmed and macerated in stainless steel for a night before they undergo fermentation using only indigenous yeasts. This wild-fermented Pinot Gris was matured in French oak 500 liters barrels remaining on lees for 10 months resulting in increased weight, richness and creamy mouth-feel creating a textural and savoury element to the wine. Minimal sulphur was used prior to bottling. The perfect expression of the Mediterranean climate and the unique terroir close to the Venetian lagoon.