

BRILLA!

BRILLA! DELLE VENEZIE DOC PINOT GRIGIO

DELLE VENEZIE • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The grapes come from Veneto, Friuli Venezia Giulia, and the province of Trento, three areas with a temperate climate as it is mitigated by the sea and the heat emanating from Lake Garda, and in winter, protected from the north winds by the Alps. The vineyards enjoy good exposure to the sun, and the breezes that caress the foliage of the vines ensure the healthiness of the grapes by protecting them from excessive humidity.

Wine Making

The destemmed grapes are gently pressed. The resulting must ferments for 8/12 days at a controlled temperature of 13/16°C in stainless steel tanks. The wine is then stored at 12°C on lees until bottling.

Food Suggestions

Ideal for aperitifs with snacks and finger food; it can also enhance every course of your meal. It is, for all occasions, an excellent companion.

TASTING NOTES

Straw yellow in colour with golden highlights, it is immediate on the nose, initially floral, the bouquet gives way to hints of yellow-fleshed fruit. It caresses the palate with its great complexity given by the pronounced balance between acidity and minerality that perfectly marries the tactile structure, creating a wine with unexpected softness and persistence.

Pinot Grigio grape blend.

[Data Sheet](#)

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: White

WWW.BRILLA.WINE/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

