



CONSOLI®

VINI DAL 1920

Pinot grigio, (a mutant clone of the Pinot Nero variety) is one of the “trendiest” Italian wines. It is such a successful wine grape variety that its plantations spread from Veneto to Friuli and Alto Adige. And this fame has helped Pinot Grigio score an incredible improvement both in the quality of the product and in its sales.

LE BORGATE SILVER LABEL PINOT GRIGIO

Protected Geographical Indication

This Pinot Grigio grows on the Umbrian hills in limestone-rich clay soil and in a favourable climate characterized by warm days and cold nights. In order to have wines with high acidity harvest takes place in the first decade of September. Fermentation and ageing in stainless steel tanks. The ageing continues for a few weeks after the wine has been bottled and before it is put on the market.

It is made exclusively from Pinot Grigio grapes.

ALCOHOL CONTENT

14% vol.



SERVICE TEMPERATURE

8° - 10°C.

ORGANOLEPTIC ANALYSIS

This Pinot grigio is straw gold with a green hue. It has floral, sour and lively notes with a scent of ripe yellow fruit. It is a full-bodied, elegant wine with a lingering aftertaste. It has good minerality. The finish has a nice sapid note.

FOOD PAIRING

Perfect as a pre-dinner drink, it also pairs well with lean starters and dishes based on fish, white meat and cheese.