



# 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.

## POGGIO DEI CONSOLI PINOT GRIGIO

Protected Geographical Indication.

These vines find their ideal habitat on the hills of the Venetian Prealps: in sandy and gravelly limestone-rich soil and with a climate that alternates warm days and cool nights. Harvest takes place in the first decade of September in order to get wines with high acidity. It ferments and ages in steel tanks. Before being put on the market it ages for some weeks in bottles.

It is made exclusively from Pinot Grigio grapes.

## ALCOHOL CONTENT

13% vol.



## SERVICE TEMPERATURE

8° - 10°C.

## ORGANOLEPTIC ANALYSIS

This 100% Pinot Grigio wine is straw-gold with a green hue. It presents a floral and lively bouquet with notes of ripe fruit, peach, melon and spices. A full-bodied, elegant and lingering wine. With a citrus aftertaste, good minerality and nice acidity. It has a rather sapid finish.

## FOOD PAIRING

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