



# BELLORA

*Tenuta di Naiano*  
since 1939

## LE FIORINE PINOT GRIGIO DELLE VENEZIE DOC

### APPELLATION

*Pinot Grigio delle Venezie*

### VINEYARD LOCATION

*Eastern hills of Garda Lake.*

### GRAPE VARIETIES

*Pinot Grigio 100%.*

### VINIFICATION

*Carried out in first week of September.*

### FERMENTATION

*Partially held in October in stainless steel tanks at a controlled temperature of 15°C (59°F).*

### AGEING

*Soft pressing of the whole grapes. 4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing being released on the market.*

### ALCOHOL CONTENT

*12,50 % Vol.*

### TOTAL ACIDITY

*5,70 g/l.*

### RESIDUAL SUGARS

*5,00 g/l.*

### TASTING NOTES

*Straw yellow in colour. Light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes. Dry and medium-bodied, the palate faithfully reflects the nose, being tangy and satisfying, while at the same time simple and exceedingly enjoyable.*

### FOOD PAIRINGS

*Try with mixed grilled fish, peppered mussels and clams, sea bass baked in salt, Valencian paella, baccalà (salt cod), chicken salad, nuts and exotic fruit.*

### SERVING TEMPERATURE

*Best served at 10°C (50°F).*



[WWW.BELLORA.WINE](http://WWW.BELLORA.WINE)

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