



BELLORA

since 1939

“LE FIORINE” PINOT GRIGIO DELLE VENEZIE D.O.C.

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).



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