

VENICA&VENICA

**“Jesera”
PINOT GRIGIO
DOC COLLIO**

Jesera: means in Slovenian “little lake” and it’s the name of the major vineyard from where grapes are picked. This site is at the bottom of a cool valley; the water that flows from the hills guarantees the vines are perfectly supported.

Grape Variety: 100% Pinot Grigio

Vineyards: Jesera, Cime, Bernizza

Alcohol: 13,5%

Total Acidity: 4,8 g/l

Serving Temperature: 10° - 12° C (50° F)

Vinification: Pinot Grigio grapes, dark grape variety (violet), are lightly macerated and pressed under CO2 that prevent oxidations and maintain the pink/orange color of the juice. This is the reason you see the copper reflection in wine.

Tasting notes: the natural copper-colored extracted with maceration is the signature of this wine and its richness with reminiscent of pear Williams, banana, and Acacia flowers wrapped in a slight scent of fresh apricot. Intriguing taste with pleasant flavors of pear syrup and quince peels. Good acid/alcohol balance with a long fruity finish.

Suggestions with typical “Furlan” menus: eggs and asparagus, gnocchi with pumpkin and ricotta, risotto with “sclopit” (wild herbs).



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