

PINOT GRIGIO IGT DELLE VENEZIE 2005

TENUTA DUCA DI CASALANZA



production area: Mogliano Veneto (T.V.)

altitude: 8 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: Pinot Grigio

soil composition: medium, doughy mixture

harvest: end of August/beginning of September

vinification: stainless steel tanks

cellaring: stainless steel tanks sur lie

refinement: minimum three months in bottle

alcohol content: 13%

serving temperature: 11- 13 C

culinary suggestions: poultry and fish dishes

WINE CHARACTERISTICS

colour: yellow straw with nuances of green

bouquet: ripe, intense fruity with varied aromas of spring and summer wildflowers

palate: expansive in the mouth, soft textures with complementary acidity, the fruit and floral characteristics carry through nicely from the nose into a lingering, markedly fruit-laden finish.

Case format: 6 bottles

AWARDS AND RECOGNITIONS

Rivista "Duemilavini 2007"

2005 Vintage - 4 bunches

Rivista "Veronelli 2007"

2005 Vintage - 2 red stars

Rivista "Maroni - Guida dei Vini Italiani 2007"

2005 Vintage - 79

6th Place, National wine and fish pairing competition, Ancona, Italy

HONOURABLE MENTION "Duchea" Pinot Grigio Igt delle Venezie 2004