



Champagnes & Châteaux
QUALITY SINCE 1989

PINOT GRIGIO VENEZIA GIULIA IGT 2022 BORGO DELLE OCHE

Borgo delle Oche is situated in the atmospheric medieval hamlet of Valvasone, where Luisa Menini and Nicola Pittini work their 7 ha of vines. This is a quality Pinot Grigio, quite full-bodied and richer than one might expect. However, the weight and fruit are well-balanced with crisp acidity and the finish is bone dry.

Grape: 100% Pinot Grigio

Vineyard & Vinification Note:

The grapes are directly softly pressed.

The must is cleaned up and fermented in steel tank at low temperature (15 °C).

Followed by malolactic fermentation.

Stays on fine lees for about 7 months with weekly “batonnages”.

Tasting Note:

Straw yellow colour with scents of fresh fruits (pear and apple); Full palate with refreshing acidity and remarkable length.

Food Pairing:

Perfect for aperitif; also good with starters, pasta, rice, steamed or grilled fish.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

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