
DANZANTE

ITALIA

PINOT GRIGIO DELLE VENEZIE DOC 2023



Danzante Pinot Grigio has a young and dynamic character, with beautiful freshness, intense aromas and a silky texture.

VINEYARDS AND VARIETIES

The grapes suitable for the production of Danzante Pinot grigio come from three regions in the north-east of Italy, known as 'Le 3 Venezie', namely Trentino-Alto Adige, Veneto and Friuli-Venezia Giulia. Thanks to a rather high altitude, cool summers and warm currents from the Adriatic, this area enables Pinot grigio to fully flourish.

Variety: Pinot grigio

VINIFICATION AND MATURATION

The grapes were harvested manually in September and subjected to a soft pressing. The must was fermented at 20°C (68°F) for 15 days and subsequently matured for 4 months in stainless steel tanks, in order to enhance its complexity.

TASTING NOTES

Danzante Pinot Grigio has a wonderful clear straw yellow colour. The bouquet is characterized by citrus fruity notes reminiscent of grapefruit and exotic fruits, accompanied by floral hints of elderberry and hawthorn. On the palate it is fresh, savoury with a beautiful taste-olfactory correspondence.

TECHNICAL INFORMATION

Denomination: Delle Venezie DOC
Cultivation system: Spurred cordon and Pergola Trentina
Harvest: September
Total acidity: 5.70 g/L
pH: 3.26
Residual sugars: 3.3 g/L
Alcohol content: 12%
