



**La Delizia®**

## PINOT GRIGIO BLUSH

*Delle Venezie*  
INDICAZIONE GEOGRAFICA TIPICA



### PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Venezia Giulia Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

### GRAPE VARIETY

Evolved from the Pinot Nero, it has a coppery color, and for the most part, vinified in white. Very popular in the Friuli region, yields elegant and fruity wines.

### WINEMAKING

The vinification is the traditional «white method». The grapes are destemmed, macerated with the skins for 6-8 hours, than follows a gentle pressing and the alcoholic fermentation at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.

### ANALYTICAL FEATURES

Alcoholic content:	11.80–12.20% vol
Sugars:	4.00–6.50 g/l
Acidity:	5.00–5.40 g/l



**COLOUR:** copper with rosy tinges  
**FRAGRANCE:** peculiar, fruity and intense  
**FLAVOUR:** full and round



Appetizers, fish dishes, soups, delicate cheeses and eggs.



8–10° C  
Keep in a cool and dry place, sheltered from the light.

Seit 1977  
Weinhandlung  
**Zum Felsenkeller**

Große  
Weine aus  
Italien  
&  
Spanien

Direktimport von Weinen und Spezialitäten  
D-78464 Konstanz · Hoheneggstraße 65  
Telefon 0 75 31 / 93 80 80 · Fax 0 75 31 / 6 40 78  
info@zumfelsenkeller.de · www.zumfelsenkeller.de

Kellerverkauf ganzjährig:  
Di/Mi/Do/Fr: 16.30–18.30 · Samstag: 10.00–14.00  
Parkplätze vorhanden