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CASABACCICHETTO

PINOT GRIGIO RAMATO

A Piave cru, vinified on the skins according to the oldest tradition: Pinot Grigio in its most authentic colour.

Delle Venezie D.O.C. **Pinot Grigio**	**100% Pinot Grigio**	13% Vol



Ponte di Piave, via Ronche

Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. We perform minimal hedging.

Maceration on the skins overnight in a closed press, at a temperature of 7–8 °C.
Alcoholic fermentation partly in barriques and partly in stainless steel.

A coppery robe with antique-pink highlights. The nose opens delicately with wild flowers, small red berries and peach, lifted by a touch of citrus. On the palate it is soft and balanced, fresh and savoury, with a long, elegant finish.

Pairs beautifully with risotto, salt cod, delicate cured meats and flavourful fish dishes. Also excellent with white meats, sushi and mildly spiced Asian cuisine.

Suggested serving temperature
10–12 °C

Azienda Agricola Casa Baccichetto s.s.
Via Salute 14, 31047 Ponte di Piave (TV) Italia

+39 333 39 00 737
phone/fax +39 0422 75 99 31

info@baccichetto.it
www.baccichetto.it