



SOUVIGNIER GRIS PIWI - VENETO IGT

Fresh, savory and elegant white wine obtained from vines that are naturally resistant to fungal diseases and agricultural vines with low environmental impact.

AGRONOMIC CHARACTERISTICS

Production area

Vineyards on the slopes of Monte Grappa, Treviso
Sunny and well-ventilated slopes at an altitude of about 250 meters above sea level

Type of soil

Medium-textured soil composed of sand, silt and clay, deep substrate rich in minerals

Training system

Guyot - 3,400 vines per hectare - Yield per hectare 85 q.li

Grape harvest

Manual with selection of bunches
in the first days of September

WINE-MAKING METHOD

White vinification without maceration of the skins, very soft pressing of the grapes
Static decantation to give the wine aromatic finesse
Fermentation on selected yeasts for 15 days
Aging in temperature-controlled steel tanks with bâtonnage until bottling

SENSORY FEATURES

Straw yellow colour with golden reflections
Aromas of pineapple and grapefruit, bergamot and lemon blossom
Very fresh, savory taste, persistent and well-structured on the palate
Alcohol content: 13% vol

COMBINATIONS

Aperitifs with cicchetti - Vegetable-based first courses
Sea and lake fish - White meat - Spicy and spicy foods



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