

Share BORGA PINOT GRIGIO
BRUT MILLESIMATO BORGA SINCE 1940



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PINOT GRIGIO BRUT MILLESIMATO

DOC delle Venezie



DESCRIPTION FROM LABEL

The keeper of keys. Elegant, crisp and beguiling. Prise open the lock and share the hidden gems.



GRAPE VARIETY

100% Pinot Grigio



ALCHOHOL

12%



CHARACTERISTICS

Straw yellow, clear and bright with good perlage. On the nose, fragrant and clean. Notes of apple and white peach, followed by citrus fruits. Continuing floral sensations of acacia and hawthorn. On the palate the bubbles are fine supported by good acidity. Dry, with a clean and citrusy finish.



FOOD PAIRING

Fried chicken wings and sriracha mayonnaise.

Fried chickpea rissole and sriracha mayonnaise.



SERVING TEMPERATURE

Serve at 6 - 8 °C



Production area Chiarano Area



Soil type Clay



Vine training Sylvoz



Format 750 ml



Secondary fermentation method Martinotti Method (Charmat)



BORGA

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Secondary fermentation 60 days



Residual sugar 8 g/l



After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Soft pressing follows, then selected yeasts are added to the free-run must and it is sent to fermentation, which takes place at a controlled temperature between 16° and 18°. The following secondary fermentation takes place with the Charmat Method for about 60 days.







