S I N C E 1940

BORGA DOC MA PINOT GRIGIO BORGA SINCE 1940



PINOT GRIGIO

DOC delle Venezie



DESCRIPTION FROM LABEL

The proud Venetian. Crisp, fruity and uninhibited. A fierce and tenacious partner who sets the world to rights.



GRAPE VARIETY

100% Pinot Grigio



ALCHOHOL

12.50%



CHARACTERISTICS

Pale straw yellow with bright reflections. On the nose, prominent citrus notes followed by hints of verbena and lemongrass. On the palate, well balanced with captivating, enveloping flavours that dance with acidity, and a savory finish with continuous citrous hints.



FOOD PAIRING

Linguini with red shrimp and pesto. Seabass ceviche with coconut milk, fresh chili and coriander. / © Tofu and seaweed sticks with fresh chili and coriander. Linguini with marinated lemon juice crumbled tofu and pesto.



SERVING TEMPERATURE

Serve at 10 - 12 °C



Production area Chiarano Area



Soil type



Vine training Sylvoz



Format 750 ml



BORGA

) (DOC)

PINOT GRIGIO

BORGA

Aging

The wine obtained rests in steel, where it is aged for 5/6 months, before bottling.



Vinification

After the harvest, the freshly picked grapes are taken to the cellar. Destemming and soft pressing follow. 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°, for about 10 days.







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