

AUORE Pinot Grigio 2024



PGI Valul lui Traian

Grape variety: Pinot Grigio - 100%

Type: white dry wine

Vineyards: 8,0 ha

Yield: 7-8 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest: the last decade of September

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of 15°C - 17°C

Alcohol content: 13,5 %

Sugar: 2,1 g/dm³ Acidity: 5,7 g/dm³

Volum: 0,75 l

Tasting notes: a wine of aristocratic elegance. Pale green color. Fresh aromas of lime and verbena, vibrant acidity, fresh-energising taste of citrus and summer apples. A perfect wine of summer.

To serve: at 8°C - 10°C with seafood such as scallops or prawns, or even fresh white fish with grilled vegetables or chicken salad with lemon dressing and fresh herbs, or with soft cheeses such as brie or camembert.

