



TOMMASI[®]
Viticoltori dal 1902

Le Rosse Pinot Grigio

DENOMINAZIONE DI ORIGINE CONTROLLATA

A delicate and characterful wine that comes from an area that is known for its fine reds: a challenge launched by the Tommasi family in 1997 that has proved a great success.

TASTING NOTE

A bright straw yellow with pale green reflections, on the nose it offers notes of ripe fruit (pears and Golden Delicious apples), evolving in the glass with delicate hints of hay and almonds. On the palate it is dry and well-balanced, with a particularly fresh, tangy finish.

GRAPES

Pinot Grigio 100%

ORIGIN

The Le Rosse vineyard in the hilly Valpolicella Classica zone.



VINIFICATION and MATURATION

10 days' fermentation in temperature-controlled stainless steel vats.
4 months' maturation in stainless steel tanks.

ALCOHOL

12% vol.

SERVING TEMPERATURE

8-10°C

SERVING SUGGESTIONS

Excellent as an aperitif, or with hors d'oeuvres, fish dishes, risottos, white meats and fresh cheeses.

BOTTLE SIZE

750 ml

www.tommasi.com



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