



DOMINI DEL LEONE

Veneto Bianco IGT

Blend of Pinot Grigio,
Glera and Chardonnay

Alc 12%

10-12°C

A co-fermented blend of Pinot Grigio, Glera, Chardonnay grapes from the Venetian area. Fruity, with hints of white flowers and a surprisingly mineral sensation given by the Mediterranean breeze and the terroir close to the lagoon of Venice. Cold and soft press of the grapes after the harvest in order to preserve the freshness and the bouquet. After fermentation the wine ages 8 months in stainless steel tanks in contact with the yeasts, in order to achieve more roundness. Perfect as an everyday wine, its taste and elegance will leave a lasting impression.



PRODUCTION AREA

Venice mainland, Veneto region



TYPE OF SOIL

Caranto, pleistocene origin



TRAINING SYSTEM

Guyot



COLOUR

Light straw yellow



BOUQUET

Fruity with hints of apple and white flowers



TASTE

Fruity; elegant in the mouth; dry and fresh



PAIRING SUGGESTION

Excellent as an aperitif, and ideal with seafood, salads or pasta and rice dishes on fish and shellfish. Also perfect with boiled or grilled white meats or fish

