



DOMINI DEL LEONE

Veneto Bianco IGT Orange

50% pinot grigio
50% chardonnay

Alc 12,5%

10-12°C

A co-fermented blend of biodynamic® Pinot Grigio and Chardonnay grapes from the Venetian area.

The unique soil our estate, near the Lagoon of Venice, conveys a compound aromatic balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct flavour that increases their taste. 4 to 5 months in concrete tank without filtration to achieve a complex and expressive wine.



PRODUCTION AREA

Single vineyard, Venice mainland, Veneto region



TYPE OF SOIL

Caranto, pleistocene origin



TRAINING SYSTEM

Guyot



COLOUR

Orange



BOUQUET

Intense fruity aromas of ripe pear, apricot, litchi and pear, with touches of white flowers and honey.



TASTE

Creamy, fruity and fresh, with a sour sensation on the palate. Medium body.



PAIRING SUGGESTION

A great match with salads, pasta, and rice dishes. Ideal also in combination with shellfish, white meats and spicy dishes. Try it with eel.

