



## Mater Anna PINOT GRIGIO DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

### WINEMAKING

After being selected and harvested the pink skinned grape releases the rosè colour during the maceration of the must in stainless steel tank for one night at 4-5°C. Fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. The wine is then filtered and transferred in stainless steel tanks where it refines and enhances its floral and fruity bouquet.

### WINEMAKER'S NOTES

A fresh and elegant wine. Well-balanced, It stands out with its floral notes, which meld with hints of peach and apricot.

### FOOD PAIRING

To be served chilled, with starters, delicate first course dishes, fish and white meat. To be served at 8-10° C.

### CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



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**Geographic Area**  
Province of  
Verona

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**Grape/Blend**  
Pinot Grigio 100%

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**Harvesting Period**  
Mid September

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**Alcohol**  
12,5 %

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**PH**  
3.10

**Total acidity**  
5.60 g/l

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**Residual sugar**  
6.10 g/l