



BERTANI®

VITIVINICOLTORI DAL 1857

Due Uve

Pinot Grigio-Sauvignon Venezia Giulia
Indicazione Geografica Tipica

Due Uve is made from the combination of two grape varieties, chosen and put together to bring out the best in each other. The body and elegance of the Pinot Grigio, combined with the typical overtones of Sauvignon Blanc, make for a really original creation with great character and personality.

Grape varieties and vineyards: 50% Pinot Grigio and 50% Sauvignon Blanc. The training system is Guyot. Planting density: 5000 vines/ha.

Production area: Venezia Giulia, including the provinces of Gorizia, Pordenone, Trieste and Udine.

Vinification: The harvest is done at the beginning of September. Fermentation takes place off the skins in steel tanks at a temperature of 14° to 16° C.

Ageing: In stainless steel containers right up to bottling, followed by bottle maturation.

Tasting notes: A straw-yellow colour. The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elderflower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A lingering aftertaste.

Food Pairings: Perfect as an aperitif, it goes well with salads, delicate-flavoured pasta dishes and white meat.

