



MAIMARÁ

PINOT GRIGIO STILL WHITE WINE

Grape: Pinot Grigio 100%

Denomination: Pinot Grigio - D.O.C.

Organoleptic properties:

Color: slightly pinkish tending to soft cherry.

Fragrance: hints of broom, acacia, ripe and dried fruit.

Taste: the start of this wine is pleasantly fresh and savory; softness and structure are clearly perceived in a delicious balance.

Alcohol content: 13,00% vol.

Food pairings: Cheese, lean cured meats, risotto with fish and vegetables, pies and white meats; intriguing combination with smoked herring and trout.

Service temperature: 8 - 10°C

