



CONTE
ALDOBRANDO
DEGLI AZZONI AVOGADRO

VILLA SOLE

Appellation: Toscana IGT

Grape: Pinot Grigio

Vinification: Maceration pre-fermentation (*whence the coppery color*) and next fermentation in stainless steel at controlled temperature

Ageing: 3 months in bottle

Color: Bright coppery yellow

Bouquet: Pleasant, good persistence and hints of exotic fruits

Taste: Fresh, mineral and good acidity, notes of peach and hazelnuts in the aftertaste

Food combination: Spaghetti with cuttlefish, herbs rice, Turkey escalope with peas

Alcohol: 13%

Serving temperature: 8° - 10°

