

 **MOSOLE**

PINOT GRIGIO

PASSI DI LUCE

2023



Four important varieties for four wines, that with their aroma and structure, become the best allies of memorable moments with friends and family. With Passi di Luce we want to contribute to the pleasures of the table.

Varietal: Pinot Grigio 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC area: delle Venezie

Growing system: Guyot with 6.000 vines per ha.

Age of Vines: 16 years

Time of Harvest: between the last 10 days of August and the first 10 days of September

Vinification: soft pressing 100%

Fermentation: with selected yeasts and temperature control between 16 and 18 °C

Maturation: on the lees for 4 months in stainless steel tanks

Alcohol by Volume: 13%

Acidity: 5,5 g/l

Residual Sugar: 3,5 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: dry white wine with a straw yellow colour. To the nose it has a clean and intense scent. The dry taste with pleasant scents of Golden apple make it a versatile wine with great character.