



PINOT GRIGIO

Serena Wines, founded in Venice in 1881 by Pietro Serena, has produced this top-class WA PINOT GRIGIO .

The famous Italian white varietal Pinot Grigio is a medium bodied fresh wine, best enjoyed young. Its crisp acidity and fruity flavors of apples and melon makes it a refreshing companion to most dishes. Like many white wines, it is best to drink Pinot Grigio when it's young, and preferably slightly chilled. Since it is crisp and refreshing, this wine is an ideal choice for warm weather.

The WA PINOT GRIGIO pairs well with light fish dishes, crab and seafood as well as chicken. It also goes well with rich sauces and slightly spicy foods where the acidity of the wine balances the richness and spice. For this reason, you should avoid serving it with acidic dishes, such as tomato sauce or citrus.

Grape: Pinot Grigio **Alcohol:** 11,5% **Acidity:** 5,3, **Sugar:** 3 g/L **PH:** 3,2

SERENA

The Serena family has for the last 130 years been dedicated to the creation of high quality wines as well as for creating their own story through innovative projects.

The vineyard area covering the Veneto, Friuli and Trentino-Alto Adige is called Pinot Grigio delle Venezie DOC.

This tightly-controlled production zone accounts for as much as two thirds of Italy's annual 300 million bottle Pinot Grigio output.

Importantly for Pinot Grigio lovers, all the wines bearing this new classification have to be certified by an independent commission before being bottled .

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