

Ca' Vescovado

Cason Brusa Pinot Grigio

The bouquet is elegant but fruity with scents of herbs, walnut husk and toasted almond. Crisp and easy-drinking with a bright acidity and a pleasant long finish.

Pinot Grigio

Organic

Appellation	DOC Delle Venezie
Vineyard	The organically grown Cason Brusà vineyards, in Villanova, comprised of 15 hectares are located in the DOCG Lison-Pramaggiore area. The soil, due to its origins and position near the sea and waterways, is sandy and rich in salts and minerals.
Vinification	Traditional white wine vinification and fermentation in stainless steel tanks at controlled temperature around 16-18°C. Use of selected yeasts in accordance to the desired wine style.
Pairing	Ideal with light appetizers, seafood pasta, steamed shellfish, such as spider crab, prawn and scampi. Perfect with razor clams and scallops. Excellent with fish pasta and risotto in general.

CA VESCOVADO

Ca’ Vescovado represents the perfect fusion between tradition and modernity. It was born from the combination of the twenty-year experience gained by the winemaker Gianmaria Riva, in a completely renovated and upgraded structure by the Barbisan family, a new extended family that continues to grow, a tradition that continues to renew.