

Tenuta Plozner

Pinot Grigio

The color is straw yellow with greenish shades. The bouquet is fruity, with notes of white peach, violet and acacia. On the palate the wine is pleasant, fresh and mineral with a persistent finish.

100% Pinot Grigio

Organic

Appellation	DOC Grave
Vineyard	The north–south exposed vineyards sit at the base of the Dolmites, with Guyot trained vines on gravel alluvial soils.
Vinification	Soft pressing of the grapes and traditional white vinification with fermentation at a controlled temperature (18 ° C). Aging in stainless steel vats and after in bottle to evolve the sensorial features.
Pairing	A versitile wine, perfect as an aperitif or with soft cheeses, pasta with tomato, fish soup.

Since the beginning of 1900 the family Bettili has both cultivated vines and made and sold wine in the hills in the northeast of Verona. In 2013, Cristiana concluded the takeover of an historical and famous winery founded during the sixties in the area of Friuli Grave DOC, where the stony soils gives wines mineral aromas and a fresh taste. With deep convictions for sustainable practices, Cristiana focuses on healthy grapes and vineyards to minimize efforts in the cellar. Following these beliefs, the vineyards of Tenuta Plozner have been certified organic since 2016.