



# Pinot Grigio *brut*

## Winemaking

Grapes are hand-harvested in small crates. Whole-cluster soft pressing followed by cold settling of the must for 24–36 hours. Alcoholic fermentation at controlled temperature (12–15 °C). Secondary fermentation takes place in autoclave according to the Martinotti Method, with lees aging for about 3 months.

## Tasting Notes

Bright straw yellow with greenish reflections. Fine perlage and persistent foam. On the nose, floral notes of acacia and hints of Williams pear. On the palate, round and harmonious, with an elegant and progressive effervescence.

## Food Pairing

Ideal as an aperitif, pairs well with appetizers and fish dishes.

|                     |                                     |
|---------------------|-------------------------------------|
| Type                | Sparkling White Wine Brut           |
| Region              | Veneto                              |
| Municipality        | Arcugnano                           |
| Vintage             | 2025                                |
| Variety             | 100% Pinot Grigio                   |
| Appellation (DOC)   | DOC Delle Venezie                   |
| Soil type           | Loam   clay                         |
| Yield per hectare   | 50 quintals/ha                      |
| Harvest             | Hand-harvested in 15 kg crates      |
| Aging               | Martinotti Method, 3 months on lees |
| Alcohol content     | 12% vol.                            |
| Residual sugars     | 7 g/L                               |
| Serving temperature | 6–8 °C                              |

## Fondo Rubro

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