



Pinot Grigio

Winemaking

Hand-harvested grapes, destemmed without crushing and softly pressed. Cold settling for 24 hours. Fermentation at around 16 °C and aging on fine lees for 8 months in stainless steel. No malolactic fermentation.

Tasting Notes

Bright straw yellow. Floral aromas with notes of pear and wildflowers. On the palate, well-balanced with a delicate minerality and good persistence.

Food Pairing

Pairs well with fresh cheeses, cured meats and fish dishes. Also excellent as an aperitif.

Type	White Wine
Region	Veneto
Municipality	Arcugnano
Vintage	2022
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	Stainless steel aging
Alcohol content	12.5% vol.
Serving temperature	8–10 °C

Fondo Rubro

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