



PINOT GRIGIO DELLE VENEZIE DOC, ORGANIC WINE

Era, a line of mono varietal organic wines made with grapes from indigenous vines to emphasize the multi-territorial approach that embraces all of Italy.

INSPIRATION

Nature, complex and perfect in its simplicity.



CONSUMER SEGMENT

Consumers who are aware that healthy drinking is synonymous with feeling good. The ethical aspect is also very important: the production system of organic wines ensures greater respect for the environment.



BRAND

ERA (age), by definition, is a historical period marked by important events; for us, it was the first step toward the consciousness and acknowledgment of the wonderful environment in which we live and the strong desire to protect and preserve it for future generations.



DESIGN

Fresh, straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



WINE STYLE

Suitable for any occasion, easy-to-drink and pleasant to sip as an aperitif; perfect to enhance everyday dishes



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.





PINOT GRIGIO DELLE VENEZIE DOC ORGANIC WINE



Pinot Grigio



Clay,
calcareous,
marly



10/12 °C



Veneto



12% vol
750 ml



Straw yellow colour



Large and fresh bouquet with
apple notes



On the palate it is clean and
fresh with typical mineral taste



Ideal as an aperitif and with
any fish courses

VINIFICATION:

Grapes are crushed and soft-pressed, the resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.