

# MUSARAGNO Pinot Grigio Trattoria Busa alla Torre



## Historical Background

In a little corner of Murano, the glass making island of Venice, Italy, is this restaurant with the freshest fish and homemade pasta. This is their house wine and their private label depicting the owner, Lele. This Pinot Grigio with the traditional yellow gold color, perfect acidity and flavours of citrus is a wonderful remainder of lunches on warm summer days in Venice!

Originating in Burgundy, this vine was brought to Italy by a Piedmont wine grower who first began cultivating it in the zone around Alessandria and Cuneo around the year 1820. It was introduced into the Lison Pramaggiore D.O.C. region in the mid-1900s.

## Grape Varieties and Vinification Technique

After the Pinot Grigio grapes are crushed, their skins stay in contact for about 3/4 hours. The must is then separated from the pomace and refrigerated. Fermentation using selected yeasts at controlled temperature.

## Tasting Note

Yellow gold in color, when young it has a pleasant fruity aroma and with the passing of time takes on a bouquet reminiscent of fermented hay, walnut hull and toasted almonds. It should be drunk young, within the year produced.

## Suggested Food Pairing

It is a fine aperitif and excellent with lean hors-d'ouvres, soups, egg dishes and fish-based dishes. It is suggested to drink the Pinot Grigio when young, preferably within the vintage year.

## Tasting notes

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