



CASA VINICOLA
NATALE VERGA S.p.A.

QUALITY CERTIFICATE WITH CHEMICAL ANALYSIS

WINE: **PINOT GRIGIO DELLE VENEZIE DOC**

ADDITIVES: Max 200 mg/L sulfur dioxide (max 0,02%)

ORIGIN: ITALY – Area Delle Venezie

CHEMICAL ANALYSIS:

Alcohol by volume	% vol	12.00
Sugar	g/l	3.00
Extract without sugar	g/l	17
Total acidity	g/l	6.20
Volatile acidity (acetic acid)	g/l	0.29
Total sulfur dioxide	mg/l	160
Free sulfur dioxide	mg/l	50
pH	units	3.35

ORGANOLEPTIC CONTROL

Colour	Straw-yellow with greenish highlights
Aroma	Fruity, with notes of apples and pears
Flavour	Dry, tasty, with pleasant sensations of freshness

SERVING: pairs well with seafood hors d'oeuvre, salad, white meat and pizza, too. Serve at a temperature of approx. 10°-12° C.

DECLARATION OF CONFORMITY

We hereby declare, that the above mentioned product

- is sound and unconditionally fit for human consumption
- is dealt with, produced and bottled under sanitary conditions,
- is not treated with no contains preservatives or other matter prohibited for human consumption
- is produced in accordance with Directive of Ministry of Health D.L. 193/07 (Reg. CE 29.04.2004 n. 852)

STORING CONDITIONS

- Preservation temperature: 15 °C in the winter and 20 °C in the summer
- Hygrometer 60/70% relative humidity
- No vibration
- To be repaired from direct light

LABORATORIO INTERNO DI ANALISI
Casa Vinicola NATALE VERGA S.p.A.
LABORATORY MANAGER

IL ROCCOLO

LE ROVOLE

NATALE VERGA

**il POGGIO
dei VIGNETI**

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