

BIXIO, Winemakers since five generations

Bixio
PRODUTTORI



PINOT GRIGIO

Bianco Doc Delle Venezie



The Bixio Family cultivates the vines since the 19th century, when Alfonso, Nino Bixio's son, was born in Soave. Since then, Bixio's Company has grown and evolved, extending its production from Soave to other production areas IN Veneto and in Molise Region too. Bixio Produttori is our special selection of varietal grapes to enjoy everyday wines, pleasant and Sincere in which the original grape is main character.

Grapes Variety

100% Pinot Grigio.

Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

Vinification and maturation

Soft pressing of the grapes with immediate separation of the must from lees. Alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

Tasting notes

Colour: bright straw yellow fading to green.

Nose: Delicate, pleasantly fruity with notes of apple, white fruits.

Flavour: Pleasant, mineral and well balanced.

Alcohol: around 12,50 % vol.

Serving suggestions

Enjoy as an appetizer or with fish, white meats, thick soups, egg-based dishes and pasta.

Serve at

10-12°C. (50-54°F.)



750 ml



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Grigio



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