



PINOT GRIGIO

Classification:

Veneto IGT

Variety:

100% Pinot Grigio

Soil:

Gravelly, medium textured

Harvesting:

Grapes are harvested by hand in late August

Wine Process:

Soft crushing and pressing with first-pressing must of 60%.
Fermentation with selected yeasts that lasts for 10 days at a maximum temperature of 61° F.

Aging:

Ages in stainless steel tanks with its own yeasts for 4 months. Then refined in the bottle for 2-3 months.

Alcohol level:

12%

Duration:

2-3 years

Characteristics

Color:

A deep yellow, straw-like color.

Aroma:

Intense with slight hints of nutmeg, peach, and acacia.

Taste:

Dry, crisp and fresh with strong, fruity overtones and hints of orange zest. It has a rich, persistent flavour that is lengthy and elegant.

Serving suggestions:

Great as an aperitif or with most seafood dishes. Also goes well with white meats and fresh cheeses. Should be served at 46-50° F.

