

Pinot Grigio DOC Delle Venezie



Region: Delle Venezie

Varietal: 100% Pinot Grigio

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 200-400 feet above sea level

Total Production: 7500 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12%.

Residual Sugar: 5g/liter

Color: Straw yellow color.

Bouquet: Fresh bread crust with subtle citrus/lime nuances.

Tasting Notes: Green apple with floral notes that finish with vanilla and zippy but balanced acidity.

Food Pairing: Great as an aperitif-pairs well with seafood, cheeses, poultry and variety of vegetable dishes-or enjoy on it's own.

Ageing: 2-4 years

Serving Temp: 55°F (13°C)

UPC: 783655001805

UPC: 783655001843 (1.5ml)