



ANGELINI

In the heart of the famous Veneto region in northern Italy at the foot of the picturesque town of Montello, there is Cantina Montelliana. Since 1957, the 400 family owners of this small cooperative have been producing top quality Italian wines of the DOCG and DOC combining innovation and tradition in every step of the winemaking process for over 50 years.

With member landownership only averaging 3 acres, the selection of grapes are grown on the Montello and Asolo hills at an altitude of 400 to 600 feet above sea level, are all situated on southern exposures. These exceptional vineyards of this extraordinary land, between the hills and flat areas have unique organoleptic characteristics and unparalleled, thanks to the favorable balance between the climate and the gravely subsoil of this region. The cooperative's deep commitment to quality is shown in its continuous efforts to improve its production, storage and bottling facilities by searching out the latest and most advanced technology available thus receiving the ISO 9001 quality certificate.

This ensures the highest of quality, cleanliness and safety throughout the wine making process while maintaining the respectful traditional methods of the past that are closely linked to the history and culture of winemaking in the area. In 1980, the Angelini family embarked on a voyage to locate the highest quality Pinot Grigio, Pinot Noir and Merlot of this area and thus was born the Angelini selection of wines.

PINOT GRIGIO DOC

REGION: Veneto

VARIETAL: 100% Pinot Grigio

COLOR: Straw yellow with golden reflections

BOUQUET: Intense and persistent with a light fragrance of bread crust

TASTE: A soft, well balanced and dry white wine with flavors of tropical fruit and a clear, fresh finish; hinting of white peaches

FOOD PAIRING: Seafood, cheese, poultry, fish and vegetable soups

SERVING TEMP: Chilled: 55° F (13° C)

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DELLE VENEZIE
DOC
ITALY

ANGELINI
SELECTION
www.angeliniwine.com