ITALIA
PINOT GRIGIO CAN

What:

Fresh and zesty Pinot Grigio handily packaged in a 25cl can.

Where:

From Provincia di Pavia, a region in the hills south of Milan.

Winemaking:

The grapes are harvested in the first half of September. Then crushed and gently pressed before cool fermentation at 16°C to 18°C in temperature-controlled stainless-steel tanks.

Tasting notes:

A refreshing white with apple and citrus aromas, combining lemony acidity with lightly honeyed fruit to give a fresh and dry finish. Great for picnics, festivals, or whenever you fancy just one glass.

