



VARIETAL  
100% Pinot Grigio

APPELLATION  
100% Delle Venezie I.G.T.

ANALYSIS  
pH 3.4  
TA 5.5 g/L  
ALC 12.0%  
RS 4.0 g/L

UPC  
8 56442 00557 4

SRP  
\$12



2017 PINOT GRIGIO  
DELLE VENEZIE I.G.T.

91 PTS.

*Delightfully bright nose, with distinct aromas of apricot and just-squeezed lime. The minerality on the palate is softened by a honeyed pear and lemon chiffon. Gorgeous acidity frames this delicate white.*

THE TASTING PANEL November 2019

#### WINEMAKING NOTES

Sourced from Delle Venezie I.G.T., the climate is temperate with abundant rainfall and well-draining soils. The region is characterized by alluvial, lighter soils, which give the wine acidity, freshness and complex aromas. The Pinot Grigio grapes were harvested between the end of August and beginning of September. The grapes were destemmed and softly pressed and then cooled down to 10°C and macerated for some hours. At the end of this process, the wine was matured on lees, which enriches its bouquet and enhances body and structure. After fermenting completely, the wine is cold stabilized, filtered and bottled.

#### ENJOY WITH

This Italian Pinot Grigio can be served as an aperitif on its own or with dishes such as spaghetti carbonara, roast chicken with thyme and onions or a pan-seared halibut with garlic cilantro butter.