

NINETY + CELLARS

# PINOT GRIGIO



Trentino, Italy

LOT 42

*"A crowd-pleaser, and one of our best selling white wines"*

Vintage: 2016

750ml UPC: 8-9465500160-0    1.5L UPC: 8-1087902023-4

**Vineyards & Winemaking:** Harvested by hand from vineyards at the base of the Dolomite mountains. The cool Alpine air lengthens the ripening season, fully developing aromas and preserving acidity. Fermentation occurs at controlled temperatures in stainless steel. The finished wine is bottled after 4-6 months in tank.

**Taste:** Golden yellow in color with ripe apple, pear and apricot aromas, along with notes of wild flowers and honey. Medium bodied with a generous smack of minerality, this wine is perfect with pasta primavera, grilled seafood, or sliced Prosciutto, Asiago, and fresh crusty bread.

**Notes:** When grown with care in the right climate and soil, Pinot Grigio transforms itself into a delicate, crisp and vibrant wine that lovers of fine wine can dig.



STONE FRUIT | RIPE APPLE | WILD FLOWERS



ALWAYS A  
GREAT WINE

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