



## PRODUCER PROFILE

Total acreage under vine: 650  
Estate founded: 1880  
Winery production: 2,952,000 Bottles  
Region: Veneto  
Country: Italy



## Pinot Grigio delle Venezie IGT 2012

### WINE DESCRIPTION

The KRIS winemakers take full advantage of the “delle Venezie” designation by marrying the best fruit from the appellation’s three permitted regions to yield a Pinot Grigio with an unusually expressive flavor profile. Veneto fruit provides the delicate floral notes and the classic almond finish so typical of this region. Grapes sourced from the southwest-facing slopes of the village of Montagna in Alto Adige receive ample sun and contribute ripe yet fresh citrus and pear fruit. The Mulinat estate in Friuli, where the soils are gravelly and well drained produce low-yielding fruit that helps to intensify flavor. The final blend shows depth of flavor in a bold, Northern Italian style.

### TASTING NOTES

Brilliant lemon-green in color, KRIS offers enticing aromas of acacia flowers, citrus, tangerine, and hints of almonds. One of Winebow’s best-selling wines and a great value!

### FOOD PAIRING

Recommended with risotto, tossed salads, homemade pasta and grilled white meats or salmon.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tre Venezie
Vineyard size:	600 acres
Soil composition:	Clay, Silty-Loam and Gravel
Training method:	Guyot
Elevation:	330-1,320 feet
Vines/ acre:	2,600-3,600
Yield/ acre:	3.2-3.6 tons
Exposure:	Southwestern
Year vineyard planted:	1965-1985
Harvest time:	September
First vintage of this wine:	1992

### WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-10 days
Fermentation temperature:	68-71 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3-6 months
Length of bottle aging:	3-4 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Residual sugar:	4.5 g/L
Acidity:	5.0 g/L

