



PINOT GRIGIO

Unmistakably authentic, irresistibly delicate, and a welcome part of any gathering, meal or party. If you have shared this crisp, refreshing Pinot Grigio with your favorite people, you already know why this is our most popular wine.

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TASTING NOTES

Pale straw colored wine, with an intense aroma of white-fleshed stone fruits, ripe citrus and a crisp, delicate palate with hints of floral notes.



TECHNICAL INFORMATION

The grapes are soft crushed as soon as they arrive at the cellar, and vinified off the skins. The must is then cooled to 50° F and allowed to settle before alcoholic fermentation begins. The temperature is maintained at 60-64° F and the wine ferments in Stainless Steel.

Grapes: Pinot Grigio

Production area: Veneto, Pinot Grigio IGT, Italy

Alcohol level: 12.00%

Serving temperature: 50-54 °F

Recommended glass: A medium-sized, tulip-shaped glass, narrowing at the rim

Altitude: At sea level

Type of soil: Clay, of fluvial and alluvial origin

Vine Training system: Sylvoz

Plant density: 1,215-1,945 vines per acre

Harvest period: First half of September

Aging potential: 1-2 years, meant to be enjoyed immediately

Format (CL): 750 ml Bottle