



PINOT GRIGIO D.O.C.

TASTING NOTES

Crisp, well-structured and sophisticated. It has a rich, pear-like nose, which is followed by crisp acidity, a medium body and a delicious mouth feel.

BEST WITH

A delicious accompaniment to fish, seasonal pasta dishes or chicken. It can also stand alone as an aperitif on a hot summer day.

FINISHED WINE

Varietal Content: 100% Pinot Grigio - Friuli Region
Appellation: D.O.C. Friuli
Alcohol level: 12% by volume
Content: 750 ml / 12 units in a case
1.5 l / 6 units in a case

HOW TO SERVE IT

Pour into amply but not oversized goblets at a temperature of around 46.4° F- 50° F.

CONSERVATION

This wine should be served young for the greatest appreciation of all its fragrance and taste, and stored in a dark, cool, damp room.

VINEYARD & WINEMAKING NOTES

The D.O.C. Appellation (Denomination of Controlled Origin) is a guarantee that Candoni Pinot Grigio is produced only with the best grapes cultivated in the Friuli Region in the northeast of Italy. Our vineyard yield is very low this is a result of our quest for quality over quantity. Our wine-making philosophy is to emphasize the grape's pure varietal taste without the masking affects of oak.

The climate helps to maintain a balance between acidity and sugar levels and allows the grapes a long, slow growing season making our Candoni Pinot Grigio of excellent quality.



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