



PINOT GRIGIO 2016

CATEGORY: PINOT GRIGIO DELLE VENEZIE IGT (Typical Geographical Indication)

CLIMATE:

The 2016 vintage was characterized by an unusual climate with low temperatures and intense rainfall which led both to an irregular development of the vines and an irregular flowering of the grapes. The season came back into balance in the months of July and August with mild weather and accentuated temperature swings between daytime heat and evening and nighttime coolness. The picking of the Pinot Grigio crop between towards the beginning of the month of September.

FERMENTATION

The harvested grapes were destemmed and pressed and the must was chilled to a temperature of 46° Fahrenheit (8° centigrade) to favor a natural static settling of impurities. The must was then racked into stainless steel tanks where it fermented at temperatures held to a maximum of 62° Fahrenheit (17° centigrade). The wine was then held in stainless steel tanks at a temperature of 50° Fahrenheit (10° centigrade), filtered, and then bottled.

TASTING NOTES:

Straw yellow in color, the wine offers fruity and delicate aromas of pineapple, green apples, and lemon peel. The flavors are balanced and are characterized by softness and ripeness.

ALCOHOL: 12 % vol.