

Pinot Grigio DOC Delle Venezie



ANGELINI



Region: Delle Venezie

Varietal: 100% Pinot Grigio

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-800 feet above sea level

Total Production: 7500 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 4g/liter

Color: Straw yellow with greenish highlights.

Bouquet: Fresh bread crust with subtle citrus/lime nuances.

Tasting Notes: Round white peach with tropical fruits that finishes with vanilla notes and balanced acidity.

Food Pairing: Great as an aperitif-pairs well with seafood, cheeses, poultry and variety of risotto dishes.

Ageing: 2-4 years

Serving Temp: 55°F (13°C)

UPC: 783655001003

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WINE, LTD.

www.angeliniwine.com