



## PINOT GRIGIO IGT

**GRAPES:** 100% Pinot Grigio

**ALCOHOL:** 12%

**VINEYARD AREA:**

The grapes are selected from the finest low yielding vineyards in Veneto, northern Italy.

**AGE OF VINES:**

20 years old

**PLANT TRAINING AND DENSITY:**

The vines are all trained using the Guyot method. Plant density is around 4.000 plants per hectare with a very low yield of 2 kg per plant.

**HARVEST:**

The grapes are carefully picked by hand in late August.

**VINIFICATION:**

The grapes are de-stemmed and softly pressed. The juice is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 18°C.

**AGING:**

The wine is left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

**WINEMAKER'S NOTES:**

This Pinot Grigio has a lovely floral aroma, with masses of fresh fruit flavors on the palate and a rush of crisp citrus acidity, making it perfectly balanced and totally refreshing. An elegant style of wine which is ideal on its own, or with fish, seafood or poultry.

