



VERDISSIMO
Pinot Grigio
Venezia Giulia IGT

Area of Production:

Mid-hill vineyards of Friuli Venezia Giulia.

Soil:

Alluvial with morainal rocky debris.

Grape Variety:

100% Pinot Grigio. Organically Grown.

Production Technique:

Soft pressing of the grapes and fermentation of the must for about 15 days at 59-63 F° in temperature controlled stainless steel tanks.

Characteristics:

Color: Straw yellow with greenish hues.

Bouquet: Alluring citrus bouquet with vanilla undertones.

Taste: Tangy and crisp fruit flavors, with balanced acidity.

Alcohol Content: 12%.

Total Acidity: 5.0 g/l.

Excellent with light pasta dishes, white meats, grilled fatty fish; grilled vegetables. Perfect with cured meats and vegetarian fare.