



PLACIDO Pinot Grigio

Area of Production:

Tuscany, Italy.

Soil:

Alluvial and well-drained.

Grape Variety:

100% Pinot Grigio.

Production Technique:

Traditional white-wine vinification. Alcoholic fermentation in temperature-controlled stainless steel for 12 to 14 days to extract optimal flavor and preserve varietal character.

Characteristics:

Color: Pale-straw.

Bouquet: Fresh and fruity aromas of pears as well as citrus and grapefruit.

Taste: Full, fresh and lively, with notes of ripe pear on the finish.

Alcohol Content: 12.6%.

Total Acidity: 5.7 g/l.

Placido Pinot Grigio is a delightful aperitif, and is perfect for a range of foods including appetizers, fresh salads, seafood, and grilled poultry.