

# **PINOT GRIGIO**

## **TECHNICAL SHEET**

<b>Variety:</b>	<b>100% Pinot Grigio</b>
<b>Appellation:</b>	<b>Indicazione Geografica Tipica - Veneto</b>
<b>Harvest:</b>	<b>Hand picked and sorted during September/ early October.</b>
<b>Vineyard:</b>	<b>Grapes come from vineyards located in Salto di Piave (TV). The closeness to the River Piave ensures that the vines receive sufficient irrigation all year round.</b>
<b>Winemaking:</b>	<b>Produced and fermented in state of the art computer controlled stainless steel tanks thus guaranteeing consistency of quality. Microfiltered before bottling.</b>

### **About Pinot Grigio:**

**Pinot Grigio grapes are small cylindrical, compact and grey in colour.**

### **Wine Composition:**

<b>Alcohol:</b>	<b>12% by vol</b>
<b>Total Acidity:</b>	<b>5.5</b>
<b>PH:</b>	<b>3.15</b>
<b>Residual Sugar:</b>	<b>3.5 gr per liter</b>

### **Tasting Notes:**

**This Pinot Grigio is citrusy when young and assumes a wide bouquet of dry straw and roasted almonds. It has a light straw colour which is characteristic of Pinot Grigio's from Northern Italy. It is a full bodied wine which is best served chilled.**

### **Serving Suggestions:**

**Best served with fish dishes, soups as well as white meats. Serving temperature 50 – 54° F**

### **Contact Information:**

**Speciality Marketing Group, 114 Will Drive, Canton, MA 02021.  
Tel: 339 502 5100 [www.premiobrandsusa.com](http://www.premiobrandsusa.com)**

