



## PINOT GRIGIO IGT

### GRAPES

Pinot Grigio.

### PRODUCTION AREA

In the heart of the province of Chieti in Abruzzo, between the Maiella National Park and the Adriatic Sea.

### TERRAIN

Hilly, with an average altitude of 230 metres above sea level, with mostly calcareous clay soil.

### SELLING PERIOD

January/February, the year after harvest.

### VINIFICATION AND REFINEMENT

Brief cold maceration of the pressed grapes; soft pressing and fermentation at controlled temperature in stainless steel tanks.

### SENSORY CHARACTERISTICS

Soft straw yellow colour. Delicate, characteristic fruity nose with floral notes and hints of melon and lemon. Fresh, pleasant, harmonic palate.

### FOOD AND WINE PAIRINGS

All seafood, but also delicate meat dishes and starters. Excellent aperitif.

### ALCOHOL CONTENT

12% vol.

