

Pinot Grigio 2022

BACKGROUND

Life is full of moments to celebrate, and we believe in celebrating all things big or small. From Taco Tuesday to a 30th birthday, it's all worth popping a bottle and sparking some fun. Just send the invite and we'll see you there!

WINEMAKING & AGING

The grapes are carefully selected and vinified using advanced technology. The grapes undergo extremely gentle pressing and the must is fermented in stainless steel vats at a temperature of around 20°C. Prior to bottling, the wine is left to develop in stainless steel tanks, never in wood, at fairly low temperatures to preserve its typically fruity character.

TASTING NOTES

Pale straw in color with slight golden reflections. A distinctly fruity nose accompanied by slight floral hints. Light and crisp on the palate.





ORIGIN

Valdadige DOC, Trentino, Italy

GRAPE VARIETIES

100% Pinot Grigio

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 5.5, RS: 3, Closure: Screw Cap







