GRAN PASSIONE

a sowerful feeling,

a compelling emotion. GRAN PASSIONE is exactly this, the expression and devotion to our work that honors the tradition of our land.

PINOT GRIGIO 2021

GRAPE VARIETALS: Pinot Grigio 100%

APPELLATION:

Friuli Grave DOC

FRIULI:

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.

VINIFICATION:

The grapes are soft-pressed and the must obtained ferments for 15-20 days at a controlled temperature, 59-63°F, in stainless steel tanks. The wine is then stored at 64-68°F in stainless steel tanks until bottling.

HARVEST: First half of Septe

CELLARING:

TASTING NOTES:

taste on the palate.

Gran Passione Pinot Grigio

has a straw yellow color with an

intense bouquet of floral notes

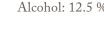
and mineral scents. It is clean

and fresh with typical mineral

2 years

First half of September

TECH NOTES: Alcohol: 12.5 %







PAIRING SUGGESTIONS:

Ideal as an aperitif and with any fish courses. Serve 50-54°F





UPC: 0 89832 92184 4 12pk/750ml