

GRAN PASSIONE

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



UPC: 0 89832 92184 4
12pk/750ml

PINOT GRIGIO 2024

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 September

CELLARING:

2 years

TASTING NOTES:

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 taste on the palate.

TECH NOTES:

Alcohol: 12.5 %



PAIRING SUGGESTIONS:

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

