La Fiera

THE ORIGINAL CAROUSELS WERE INSPIRED BY MEDIEVAL RIDING FAIRS IN THE NORTH OF ITALY. THESE ELABORATE 'EQUESTRIAN BALLETS' TOOK PLACE IN ROYAL COURTS AND FEATURED HIGHLY SKILLED RIDERS ON DECORATED HORSES PERFORMING SYNCHRONIZED FORMATIONS. CAROUSELS HAVE BEEN THE CENTERPIECE OF LA FIERA, THE FAIR, FOR CENTURIES.

PINOT GRIGIO

2024

APPELLATION

DELLE VENEZIE IGT

Venice's region is Italy's leader in the production and commerce of classified wine. Throughout the region the recent emphasis is on white wines and is ideally suited for the Pinot Grigio grape, where the particular composition of the hilly soil, the exposition to sun, the frequent rains and the constantly mild temperature between April and October combine to provide the best conditions.

VARIETAL: 100% Pinot Grigio

HARVEST DATE: First half of September
CELLARING: Up to 2 years from vintage date
ALCOHOL: 12.0 %

VINIFICATION

The grapes are pressed cool and the must is immediately removed from the skins to avoid acquiring their rust-red color. After this softpressing the must is left to ferment for about 15-20 days at a low temperature between 60-64° F in stainless steel vats. The wine is then stored at 64-68° F under a blanket of inert gas in special stainless steel tanks until bottling.

TASTING NOTES

La Fiera Pinot Grigio is a delightfully fresh and crisp wine. It is both oral and fruity, expressing ripe peach and apple flavors with a subtle mineral finish,perfect to drink as an aperitif or with salads, grilled chicken and seafood.

UPC: 0 89832 90007 8
12pk / 750mL