



PINOT GRIGIO 2024

DI VENETO | ORGANICALLY FARMED

VARIETAL: Pinot Grigio

REGION: Veneto, Italy

VINEYARD:

Our Tiamo Pinot Grigio comes from a single organically farmed vineyard in San Dona di Piave located between Venice and Treviso. The region is ideally suited for the Pinot Grigio grape with soils that are high in clay and sand and vines located on hillsides with good exposure to the sun.

WINEMAKING:

The grapes are picked at night when it is coolest and after gentle pressing of the grapes and clarification of the must, fermentation takes place in temperature controlled stainless steel vats for about 10 after which the wine is carefully stored until ready for bottling in the early spring. The wine does not go through malolactic fermentation and

has no oak treatment to keep the wonderful bright, crisp characteristics of the Pinot Grigio grape.

TASTING:

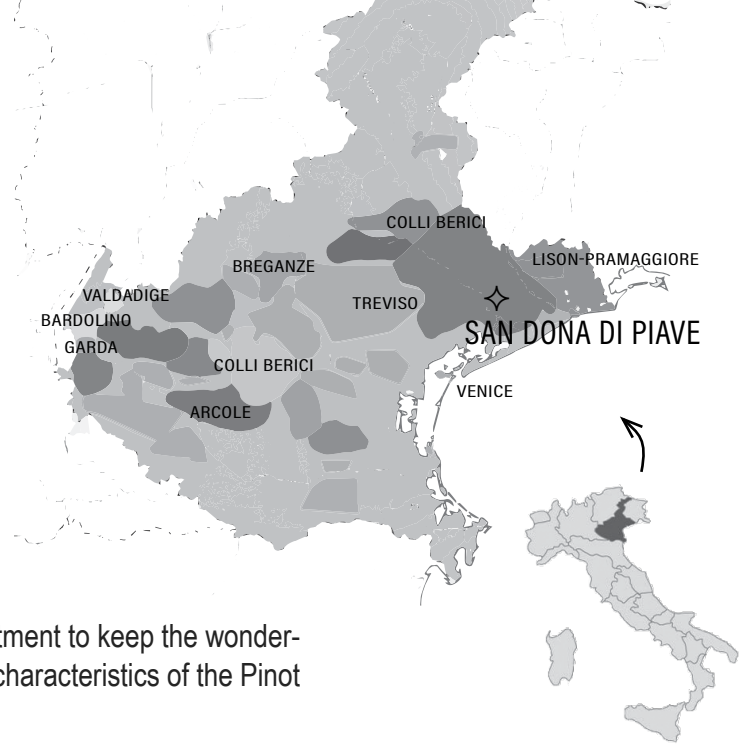
This is a great example of beautifully balanced Pinot Grigio. The wine is fresh, crisp and dry but has a tremendous amount of flavor and body. There are suggestions of apple and pear on both the bouquet and the palate.

FOOD PAIRING:

Wonderful with all seafood, vegetables and chicken dishes but also delightful as an aperitif.

ALCOHOL: 12.0 %

RESIDUAL SUGAR: 3.0 g/l



UPC# 8 004006 002954
12pk / 750ml

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY

