



Grape Varieties: 100% Pinot Grigio.

Climate & Terrain: Selected vineyards grown in the hilly areas well exposed to the Sun. The soil is rocky with sandstone.

Vinification: The grapes are harvested from mid-August to mid-September. Traditional fermentation in stainless-steels tanks at a maximum controlled temperature.

Characteristics: Straw-yellow color, characteristic fruity bouquet. Soft, full and well-balanced flavor with hints of summer fruits.

Wine & Food Pairing: An excellent aperitif and perfect with seafood and fish appetizers, all fish dishes and grilled white meat.

Serving Suggestions: Serve at a temperature of 50° to 54°F.

Alcohol Cont. 12%vol.

Net Cont. 1.5L.