

# Pinot Grigio



**APPELLATION** Italy

**ANALYSIS** 0.60 total acid  
3.2 pH  
12.5% alcohol, by volume

**VARIETIES** 100% Pinot Grigio

## FERMENTATION

The grapes were gently pressed and fermented in upright stainless steel tanks. The fermentation was kept cold to ensure a slow process that retains the natural fruit flavors inherent in the grapes.

## DESCRIPTION

This Pinot Grigio has an excellent aromatic profile, where fruits and flowers are well mix. Freshness and good sapidity give sweetness and long palate taste. It is excellent with food or can be enjoyed on its own.

## One Leaf WITH

- salty cheeses
- guacamole
- Asian takeout
- tropical fruit
- white fish
- ham
- hors d'oeuvres
- evenings on the porch

## ACCOLADES

BEST BUY – Wine Enthusiast, October 2016

SILVER MEDAL – Beverage Testing Institute, 2015



LOVE WINES. LOVE ONE LEAF. | [CWCWINES.COM](http://CWCWINES.COM)