

Ancora Pinot Grigio

Region:
Provincia di Pavia IGT

Grapes:
Pinot Grigio, Chardonnay

ABV:
11.0%

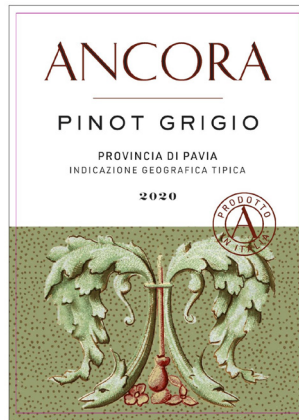
What:

A deliciously fresh and zesty Pinot Grigio from the Pavia hills south of Milan.

Where:

Produced from selected Pinot Grigio grapes grown on hillside vineyards in Provincia di Pavia northern Italy. The grapes were hand harvested during the first two weeks of September. The grapes were crushed and gently pressed and the juice allowed to settle and clarify before cool fermentation between 61o to 64oF in controlled stainless steel tanks. The wine was bottled young after a period of three to six months aging on fine lees in stainless steel tanks.

Barcode:
8010471002429
Sales Info:
750ml ,Case12 ,31.31 lb.
Palletization:
80 Cases / 5 Layers



Food Pairings:

A highly versatile dry white, ideal as an aperitif or to accompany foods such as seafood, grilled fish, salads and cold white meats.

Tasting Note:

A fresh, dry white with some fruit and citrus aromas, with lightly spicy notes. Crisp and delicate on the palate with some honeyed fruit balanced by lemony acidity with a fresh, dry finish.

