

PURE

PINOT GRIGIO DELLE VENEZIE IGT

Pinot Grigio is undoubtedly the most popular white wine of the last two decades. It has a unique crisp, fresh bouquet and a fruity, yet dry, well-balanced palate. Pure Pinot Grigio is the perfect wine for light Mediterranean cuisine such as poultry or fish, and can also be enjoyed alone at the start of a meal.

Grapes: 100% Pinot Grigio

Vineyard areas:

The grapes are selected from vineyards in the northern Veneto. The microclimate gives the perfect pre-harvest conditions of cool nights and days which are not too hot. The effect is excellent fruit quality in the grapes.

Harvest:

The Pinot Grigio grapes are carefully picked by hand in mid-September. Each vineyard is picked several times over in order to pick each individual bunch of grapes at its optimum ripeness.

Vinification:

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking selected yeasts are added to initiate the alcoholic fermentation. The wine is allowed to rest for a while before bottling.

Fermentation:

Fermentation takes place in temperature controlled conditions of 18°C in stainless steel for approximately 10-15 days.



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