

VINO DEI FRATELLI PINOT GRIGIO 2010



Description:

Pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a bright and slightly flowery fragrance. Firm acidity gives this Pinot Grigio a mouth-watering appeal, with good mid-palate balance, and a clean, crisp finish that is typical of the varietal.

Winemaker's Notes:

The Pinot Grigio grapes grown up in the areas of Veneto and Friuli. The harvest took place at the end of August beginning of September. Once the must reaches the winery, it is moved to stainless steel tanks where it undergoes ten days of clarification. Filtration is accomplished through the cross flow method, after which stabilization takes place. The wine is now ready to be bottled and to be tasted with all its fruity aromas.

Serving Hints:

Serve slightly chilled on its own or with antipastos, prosciutto, fish and white meats.

PRODUCER:	Vino dei Fratelli
COUNTRY:	Italy
REGION:	Veneto & Friuli
GRAPE VARIETY:	100% Pinot Grigio
RESIDUAL SUGAR:	4.5 g/l
TOTAL ACIDITY:	5.9 g/l
pH:	3.28

EXCLUSIVE USA IMPORTER:

Quintessential Wines
1310 2nd Street
Napa, CA 94559
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	36.59	9.13	6.14	12.63	5x12	89991100080-9

