

# VINO DEI FRATELLI PINOT GRIGIO 2014



## 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 for Vino dei Fratelli come from Friuli Venezia Giulia region of Italy. The manual harvest takes place at the beginning of September 2013, and once the must reaches the winery, after a clarification, took place the fermentation at controlled temperatures for about 15 to 20 days; all the winemaking and refinement took place in stainless steel tanks. After approximately 5 months, the wine is ready to be bottled and to be tasted.

## Serving Hints:

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

**PRODUCER:** Vino dei Fratelli  
**COUNTRY:** Italy  
**REGION:** Veneto  
**GRAPE VARIETY:** 100% Pinot Grigio  
**RESIDUAL SUGAR:** 2.1 g/l  
**pH:** 3.39

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	36.59	9.13	6.14	12.63	5x15	89991100080-9

