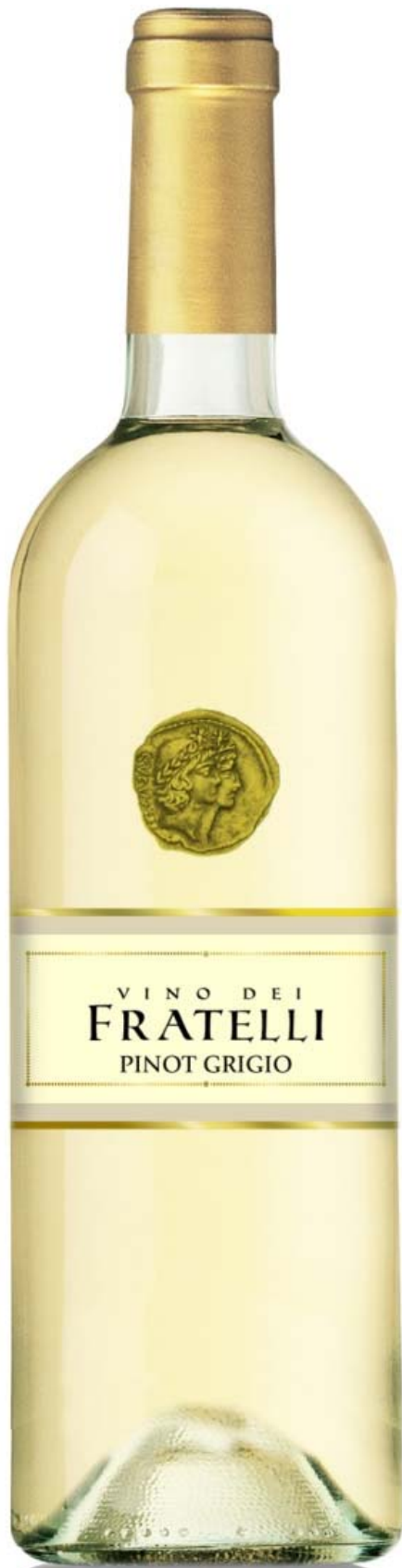


# VINO DEI FRATELLI

## PINOT GRIGIO 2016



### Description:

Pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a bright and slightly flowery and fruity 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, in northeastern Italy. Manual harvest took place at the beginning of September, 2016. After a slightly grapes pressing and a clarification of the must, the fermentation starts at controlled temperatures for about 15-20 days. All winemaking and refinement takes place in stainless steel tanks. After approximately six months, the wine is ready to be bottled.

### Serving Hints:

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

<b>PRODUCER:</b>	Vino dei Fratelli
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Veneto
<b>GRAPE VARIETY:</b>	100% Pinot Grigio
<b>RESIDUAL SUGAR:</b>	3.9 g/l
<b>TOTAL ACIDITY:</b>	5.10 g/l
<b>pH:</b>	3.25

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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

