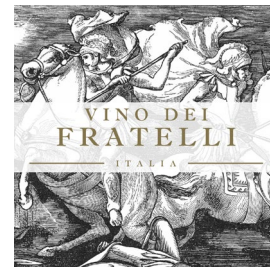


# VINO DEI FRATELLI PINOT GRIGIO 2023

*Friuli Venezia Giulia, D.O.C.*



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

**VITICULTURE:** The Pinot Grigio grapes for Vino dei Fratelli come from the new appellation D.O.C. Friuli (that replace the old IGT and includes whole territory of region Friuli Venezia Giulia region), from vineyards located in Gorizia province. Yield per acre is approximately 7.5 tons.

**VINIFICATION:** Manual harvest. Destemming, soft pressing of grapes and clarification of must are followed by a fermentation at controlled temperature for about 15-20 days; refinement in stainless steel vats until bottling. All winemaking and refinement are made in stainless steel tanks. After approximately six to seven months, the wine is ready to be bottled.

**STORY:** Our label shows an ancient Roman coin struck in 46 BC depicting two of the most famous FRATELLI (brothers) in the Roman religion. Castor and Pollux fell in love with beautiful sisters who were already betrothed to suitors. The brothers challenged and slew their rivals, but Castor was mortally wounded. In the end, Zeus (Roman name Jupiter) placed both their immortal souls together in the sky as symbols of brotherly love. Today we refer to them as the constellation Gemini.

**PRODUCER:** Vino dei Fratelli

**ALCOHOL:** 12.5%

**REGION:** Friuli Venezia Giulia, D.O.C.

**GRAPE(S):** 100% Pinot Grigio

**SKU:** VFPG237