

PINOT GRIGIO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Chieti GRAPES 100% Pinot Grigio HARVEST PERIOD Second half of August



VINIFICATION

VINIFICATION Destemming of the grapes, soft pressing of the crushed grapes and temperature-controlled fermentation in stainless steel tanks



DESCRIPTION

COLOUR Pale straw yellow with greenish highlights FRAGRANCE Fresh and fruity, with distinct notes of exotic fruit, elegant floral scent on the finish TASTE Medium-bodied, delicate, savoury ALCOHOL 12,5% vol.



SERVING SUGGESTIONS

TEMPERATURE 8-10°C