



PINOT GRIGIO
DELLE VENEZIE
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

100% Pinot Grigio

VINEYARD AREA:

The grapes are selected from the finest low yielding vineyards in Veneto, Northern Italy.

AGE OF VINES:

In average 20 years old.

PLANT TRAINING AND DENSITY:

The vines are all trained using the Guyot method. Plant density is around 4.000 plants per hectare with a very low yield of 2 kg per plant.

HARVEST:

The grapes are carefully picked by hand in late August.

VINIFICATION:

The grapes are de-stemmed and softly pressed. The juice is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 18°C.

AGING:

The wine is left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

ALCOHOL: 12%

WINEMAKER'S NOTES:

This Pinot Grigio has a lovely floral aroma, with masses of fresh fruit flavors on the palate and a rush of crisp citrus acidity, making it perfectly balanced and totally refreshing. An elegant style of wine which is ideal on its own, or with fish, seafood or poultry.