



FERRANTE

PINOT GRIGIO

Made from grapes grown in the hilly vineyards of the Venice region. Our Pinot Grigio is fresh and elegant, with crispy and fruity bouquet, and delicate hints of hazelnuts to the finish. An ideal match for seafood dishes and fresh salads. Enjoy chilled.



IMPORTED BY SPECIALTY CELLARS,
SANTA FE SPRINGS CA
BOTTLED BY CASTELLANI IN THE
CELLAR OF PONTEDEIRA - ITALY

NET CONT. 750 ML
ALC. 12.5% BY VOL
RED WINE
CONTAINS SULFITES



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



REGION / LOCATION Venezie



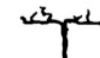
ALTITUDE

50-150 meters



VINE DENSITY

4500 vines/hectares



VINE TRAINING

cordon spur



SOIL

sandy, stony



GRAPE VARIETIES

100% Pinot Grigio



ALCOHOL

12% by vol.



ACIDITY

5.55 g/L



VINIFICATION

14°-16°
Temp-controlled tanks

Vinification and refinement: From selected hilly vineyards of the Venezie region. Soft-crushed grapes and free-run must are processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored underground at a constant low temperature tanks before bottling.

Description: Light straw yellow. Crispy, fresh and fruity bouquet. Very elegant, soft and delicate with hints of hazelnuts to the finish.

Food Matches: Ideal with grilled chicken, fish course or Salads. Serve chilled.