



Good

Pinot Grigio
Venezia DOC

REGION

Veneto

VARIETY

100 % Pinot Grigio. The grapes are selected from vineyards in northern Veneto. The microclimate gives the perfect pre-harvest conditions of cool nights and considerably hotter days. The result is excellent fruit quality in the grapes.

Harvest: Hand-harvest in the first half of September.

Vinification process: The grapes are de-stemmed and gently pressed. Prior to fermentation the must is chilled to allow a natural separation of sediment and juice. After this step, selected yeast are added to start the fermentation. 10-days temperature controlled fermentation off the skins at 60-64 F (16-18°C), in stainless steel. On the lees for about 40 days.

good:
[Wine]

adjective, bet-ter, best, noun, adverb:
1. Superior to the Average: a good vintage
2. Excellence in Quality: good grapes, good wine
3. Reliable; Sure: good balance, good structure
4. Pleasant; Enjoyable: a good pinot grigio

TASTING NOTES

Bright yellow color, elegant and dry. Floral notes and fresh flavors. Refreshing crisp finish.

FOOD PAIRINGS

This stylish wine is ideal on its own, with creamy pasta sauces, fish dishes and white meats.