



## 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

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### 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.