



PINOT GRIGIO

IGT VENEZIE

Pinot Grigio in the Venetian region (the Northeastern corner surrounding Venice) has become as dumbed down a varietal as Merlot has become in the United States, a wine for the tourists and not the 'real' wine drinkers. We have become so conditioned by the oceans of bad labels pushing boring versions that we have forgotten what the grape can provide with just a little bit of care. Don't let the tiny price tag fool you here. This wine comes from a well-regarded cooperative and is artisan quality through and through.

The first whiff is of soft melon and white citrus, typical of Pinot Grigio but cooler in tone and less tropical/fruity than the typical cheap ones. The palate is where this one really excels, as it shows off the winemaker's care with a well structured mouthfeel with actual grape tannins present, something absent in virtually every mass market Pinot Grigio. This gives the fruit texture, added complexity, and a touch of dry extract on the finish that helps it work with foods. If the idea of a Pinot Grigio in your glass has become repellent, this will bring it back into your white wine rotation.

AREA

Veneto, Custoza

GRAPES

100% Pinot Grigio.

VINIFICATION AND MATURATION

The grapes undergo a gentle crushing and a delicate pressing. The must ferments at a controlled temperature of around 18°C. (64°F.), in order to preserve the wine's fruitiness and all of its organoleptic complexity.

SERVING TEMPERATURE

Serve at 10°-12°C. (50°-54°F.)

FOOD COMBINATIONS

Excellent as an aperitif, with hors d'oeuvres, shellfish, light fish, salad, egg dishes. Perfect for brunch, delicious with white meats.

ALCOHOL LEVEL

12%



ROSSO

AREA

Veneto Region.

GRAPES.

50% Merlot 50% Cabernet Sauvignon.

VINIFICATION AND MATURATION

Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for about 2 weeks in order to favor the extraction of color and other polyphenolic substances.

COLOR

Ruby-red.

BOUQUET

Intense, fruity, with a hint of red wild berries and delicate herbal nose.

FLAVOR

Clean, with nice tannins and good body.

SERVING TEMPERATURE

Serve at 16°C. (65°F.)

FOOD COMBINATIONS

It is really good with meat and fresh cheese.

ALCOHOL LEVEL

13%



CHIANTI DOCG

AREA

Castel San Gimignano, Tuscany.

GRAPES

Sangiovese 90%, Cabernet Sauvignon 10%.

VINIFICATION AND MATURATION

Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1-2 weeks in order to favor the extraction of color and other polyphenolic substances.

COLOR

Ruby-red with garnet reflections.

BOUQUET

Fine, with scents of cherries, wild berry fruits, violets and spicy hints.

FLAVOR

Dry and fresh, with good body and agreeable tannins.

SERVING TEMPERATURE

Serve at 16°C. (61°F.)

FOOD COMBINATIONS

When young it is excellent with richly flavored dishes, especially the traditional specialties of Tuscan cuisine.

ALCOHOL LEVEL

12,5%