



APOSTOLI

Apostoli Pinot Grigio

Production Area:

Veneto - IGT

Soil:

Pebbly

Grape Variety:

100% Pinot Grigio

Harvesting:

Grapes are harvested by hand in the early hours of the day.

Vinification:

Temperature is lowered to 46°-50° F. Soft pressing. Fermentation with selected yeasts at a controlled temperature of 59°-64° F.

Ageing:

Wine ages in stainless-steel tanks for 3-5 months.

Bottle ageing:

2-3 months

Alcohol level:

11.5% by vol.

Duration:

Wine can last for approximately 2 years.

Characteristics

Color:

Has a strong, straw yellow color.

Aroma:

Intense with slight notes of nutmeg, peach, ripened apple and citrus.

Taste:

Dry and elegant with strong hints of orange peel. Remarkably sapid, long and harmonic.

Serving suggestions:

Fish dishes, light hors d'oeuvres, vegetable soups and soft cheeses.
Should be served between 46° - 50° F.

Imported by: Bacco Wine & Spirit, LLC

