

Marchesi de'
CORDANO
Loreto Aprutino * Abruzzo

MARCHESI DE CORDANO
'MERAVIGLIA'
PINOT GRIGIO



APPELLATION

Loreto Aprutino, Abruzzo, Italy

VARIETALS

100% Pinot Grigio

VINEYARDS

An average age of 20 years, these Pinot Grigio vines sit at a south, southeast exposure direction to absorb the ideal sunlight. Its 18 hectares, planted with vineyards, extend over a clayey and arenaceous-marly soil, easily affected by the waters and caressed by the sea breeze and fresh winds.

VINIFICATION

Soft cold pressing in an inert environment, static decantation of the must and fermentation at a controlled temperature.

WINEMAKER'S NOTES

This Pinot Grigio is rich and bursting with flavor. The aromatics show nice floral notes with citrus notes. On the palate, the fresh citrus and white peach flavors shine with a touch of almond on the finish. The acidity is bright and well-balanced with the vibrant flavors.

FOOD PAIRING

Tuna or Chicken Salad, Lemon Chicken, Prosciutto, Sushi, Seafood Dishes (Shrimp Salad), Fresh Oysters, Seared Scallops, Vegetable Antipasto.



GLASSWARE

Universal White
Glass



AGING

3 - 5 Years



DECANT

No Decanting



SERVE TEMP

45 - 50° F