

CALINI



PINOT GRIGIO IGT VENETO

Winemaking

In early September, choice Pinot Grigio grapes are harvested and selected by hand. After dripping and refrigeration of the must, the wine is fermented at controlled temperatures for 8-10 days. After bottling, the wine is left to refine for several weeks.

Tasting Notes

The wine has a straw-yellow color with green highlights. The wine has a fruity, delicate bouquet with scents of apple and pear. The wine is engaging, fresh and easy to drink.

Overall Impression

A classic Italian white wine. Easy to drink, and appealing to all.

Food Pairing

Appetizers, seafood, mixed salads, white meat and light cheese.

Country:	Italy
Appellation:	IGT (Indicazione Geografica Tipica) Veneto
Oak:	No
Stainless Steel:	100%
Varietal:	100% Pinot Grigio
T.A.:	5.9 g/l
PH:	3.15
Tank Aging:	100% Stainless Steel
Alcohol:	11.85 %

Best Within:
2 years after vintage

Serving Temperature:
48°