

# 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.

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

**Best Within:**  
2 years after vintage

**Serving Temperature:**  
48°