



Pinot Grigio Terre di Chieti

Technical Details

Wine Typology:	Pinot Grigio
Provenance of the Grapes:	Province of Chieti
Grape Variety:	85% Pinot Grigio, 15% Trebbiano d'Abruzzo
Wine-making:	Vinification in steel of previously cleaned must, with fermentation at a controlled temperature.
Alcohol:	12% Volume
Food Pairing Suggestions:	Excellent with appetizers or as an aperitif, ideal match for light and summer first courses or fish dishes.
Serving Temperature:	Best drunk chilled at a temperature of 50° to 54°F.
Packaging:	Cases of 6 bottles of 750ml.



Wine Characteristics

It has a straw-yellow color with copper-colored reflections. On the nose, there are outstanding flowery notes, intense and persistent, turning into pineapple and green apple. It has a dry, full and harmonic taste, with a slightly acidic aftertaste which enhances its aromatic quality.

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