

BETTILI PINOT GRIGIO

Vintage: 2008
Area: Veneto IGT, Italy
Varietals: 100% Pinot Grigio
Winemaker: Paolo Confente

Certificate: Grapes and facilities have been certified by USDA Accredited ICEA—Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



Notes: Unoaked, crisp and refreshing. Aromas of apple and citrus fruits. Elements of ginger spice, nectarine and lemon chiffon on the palate. The finish ends dry with a note of vanilla spice. Pairing suggestions: seafood salad with fresh squeezed lime juice or grilled halibut served with wild rice.

History: The Azeinda Agricola Bettili is one of the first in Italy to have a full organic conversion in the cultivation of grapes and wine manufacturing. “The organic cultivation excludes any use of synthetic or chemically produced fertilizers, herbicides, and anti-parasites. Only the experience of our ancestors and the use of ancient remedies can guarantee a natural quality for the entire production, from the planting of the vines all the way into the bottles.”

The Azeinda Agricola Bettili is located in the town of Soave, the heart of Italy’s Veneto region. Bettili’s wine production includes a traditional Valpolicella and Soave, in addition to a Merlot, Pinot Grigio and a few table wine blends. Bettili produces wines across the DOCs of Soave, Valpolicella, and Lison Pramaggiore. Clarification is done using bentonite clay instead of animal products such as casein or isinglass making this wine suitable for vegan consumers. Bettili produces several wines exclusively for the Organic Vintners brand. The wine is estate-bottled.



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