

GIOL PINOT GRIGIO

Vintage: 2008
Appellation: Veneto, Italy
Varietal: 100% Pinot Grigio
Alcohol: 12%
pH: 3.2
Acid: 6 g/L
Winemaker: Francesco Feletto

**Organic
Certificate:**

Grapes and facilities have been certified by USDA Accredited ICEA (Istituto per la certificazione etica e ambientale) and are compliant with the National Organic Program of the USDA.



Soil: Gravel/ Silt/ Clay
Pruning: Free Cordon and Guyot
Yield/hectare: 10,000 kg

Vinification: Manual harvest at optimal phenolic ripeness, crushing, destemming, pressing, settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 16 degrees C. Fermentation is followed by racking and wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year to ensure the product is always fresh; the wine is stabilized and bottled in sterile conditions following aseptic filtration.

Notes: Pale straw yellow with an elegant and delicate nose characterized by notes of peach and apricot and sun-dried hay. The crisp, balanced, well-orchestrated palate closely echoes the nose. Accompany with; grilled fish, thinly sliced prosciutto and melon, soufflés or a young Pecorino cheese.

The Estate: Giol is the oldest documented winery in Italy, dating back to 1427. Their grapes are grown exclusively from grapes grown on their family's historic La Bicana, Il Bassonet and Spiridiona estates. Giol seeks to combine high quality winemaking with respect for the environment by farming their 25 hectares of vineyards with organic methods. They have been certified organic since 1987; two main reasons prompted them to switch to organic methods: concern for their consumer's health and out of respect for the environment.



VEGAN AND MADE WITH ORGANIC GRAPES

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