

ORGANIC VINTNERS™

ORGANIC VINTNERS Pinot Grigio

Vintage: 2008
Appellation: Veneto, Italy
Varietal: 100% Pinot Grigio
Winemaker: Francesco Feletto

Organic 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.

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, apricot and sun-dried hay. The crisp, balanced, well-orchestrated palate closely echoes the nose. with orange and melon elements that intersect with undertones of lemon zest and apple. Pairing suggestions: Great with grilled sole or chilled gazpacho.



VEGAN AND MADE WITH ORGANIC GRAPES

ORGANIC VINTNERS
YOUR ORGANIC WINE SPECIALIST; 800-216-3898