



**PINOT GRIGIO
TENUTA DI CORTE GIACOBBE 2018
IGT delle Venezie**

Dal Cero, Veneto, Italy

eCommerce # 672401 | 12.5% alc./vol. | \$17.95 *subject to change

Luminous straw yellow with green highlights. On the nose, beguiling scents of blossoms and fruit, such as syrugged pear and banana. In the mouth, fine mineral salt-acid balance, with a lengthy, vibrant vein of minerality, gift of its valley terroir of origin.

Terroir:

The wine estate of Corte Giacobbe lies along the ridge of the Roncà valley, just a few kilometres from the town of Soave. The vineyards that surround the ancient Corte Giacobbe are planted on the border of two provinces, Verona and Vicenza, on the slopes of two extinct volcanoes, Calvarina and Crocetta, in volcanically-derived, mineral-rich soils composed of lava and tuff. The significant day-night temperature differentials that occur over the entire year are characteristic of a local, temperate climate.



Vinification:

Harvested by hand in the last week of August. After the clusters are gently pressed, the must is gravity-settled for clarity, then inoculated with cultured yeasts; it ferments at a temperature of 13°C. ~ 3 months in steel tanks, with once-weekly battonage of the fine lees, followed by a minimum of 45 days' bottle-ageing.

Variety: Pinot Grigio 100%

Residual Sugar: 6 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect much for antipasti, lighter meats, and fish.

Gambero Rosso'15 (14 & 12vntg)

