



Pinot Grigio: honesty rewards.
A perfect combination of quality
and sustainability. The vineyard
must be loved, not exploited.

Intense varietal aromas of flint and williams pear.
Wide gustative development, dominated by
minerality, fatness and a fresh and sapid finish.

Grape

Pinot Grigio I.G.T. Venezia Giulia

Composition: 100% Pinot Grigio

Vineyard

Land: site of Valeriano, altitude 200 m/asl;
composition sandy/silty with more clay at San Giovanni.
Vineyard: San Severo and San Giovanni, 1.20 ha of planted area;
5,700 vines/ha, 10 years average vineyard age; guyot breeding.
Yield: 50 hl/ha average; 1,400 gr/vine; "1 vine - 1 bottle".
Harvest: picking and selection by hand;
second half of September.

Winery

Winemaking: white vinification; grapes are de-stemmed
and squeezed in a pneumatic press at extremely low pressure;
the must-flower is fermented in stainless steel tanks
at controlled temperature (18° C).

The wine is aged on lees for 12 months and then bottled.

Alcohol content: 12,5% vol

Total acidity: 4.50 g/l

No. of bottles: 6,000

Sulphites content: less than 40 mg/liter
(compared to the limit by law of 200 mg/liter)

Tasting

Serving temperature: 10°C

Food pairing: perfect for an aperitif.

Excellent with delicious San Daniele ham, raw fish appetizer,
risotto with asparagus; enhances the flavour of a good pizza.

Music: enjoy with "The way we were"
by George Cables

Code: 022 15 004

YouTube™ wines video
<http://youtu.be/FZtCmSapBGg>

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Pinot Grigio 2015



freehead™
naturalness
means quality
& well-being

