Alverdi Pinot Grigio - Della Venezia

100% Pinot Grigio

The name Alverdi can be literally translated into English as "To The Green". We took our own advice and reimagined Alverdi as 100% organic wines . The classic varietals remain with a new focus on sustainability and environmental consciousness.

Tasting Notes:

Straw yellow color with a fresh bouquet of apple and citrus on the nose. Bright and lively on the palate with strong acidity and a fair amount of minerality to round the wine out. Perfect as an aperitif or with salads and seafood dishes.

Vineyards:

Region: Vine Source: Training Method: Soil Composition: Elevation: Exposure: Year Planted: Practices: Colli Aprutini, Abruzzo, Italy Contracted Sourcing Spurred Cordon Mixed Clays 120 meters Southwestern 2010 Organic

Winemaking:

Harvest:Machine Harvested in early SeptemberFermentation:The grapes are soft-pressed and the must remains to
ferment for 2 to 3 weeks at a controlled temperature
of 18 °C in stainless steel tanks.Malolactic Fermentation:No

3 months in stainless steel at controlled low temperature followed by 3 months in bottle before release.

Technical Data:

Aging:

Alcohol: pH: Acidity: Residual Sugar:

Production Quantity:

1,200,000 bottles

6.3 grams/liter

4 grams/liter

12%

3.16



