

KRIS

Pinot Grigio

Varietals:

100% Pinot Grigio

Tasting Notes:

Made entirely from Pinot Grigio grown from low yield vineyards in the coveted white wine regions of Trentino, Veneto and Friuli, this wine bursts with enticing aromas of acacia flowers, lime, tangerine and hints of apricots and almonds. On the palate, KRIS Pinot Grigio is bold but clean and refreshing, and offers a long finish tinged with orange blossom and honey.

Vineyards:

Region: Delle Venezie DOC, Italy
Vineyard Name: Regions of Friuli and Veneto
Planting Density: 2,600-3,600 vines/acre
Training Method: Guyot and Casarsa
Soil Composition: Silt and Clay
Elevation: 330-3,600 feet
Exposure: South/Southwestern
Year Planted: 1965, 1985, and later

Winemaking:

Harvest: August/September
Fermentation: Ferment 6-10 days at a controlled temperature of 61-68 °F in stainless steel tanks.

Malolactic Fermentation: No

Aging:

Stainless Steel

Food Pairing:

Enjoy on its own or pair this versatile wine with salad, roast vegetables, lightly flavored pastas, omelettes, quiches and grilled white meats or salmon.

Technical Data:

Alcohol: 12.5%
Acidity: 5.0 grams/liter
Residual Sugar: 5.4 grams/liter

Production Quantity:

3,000,000 bottles



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