

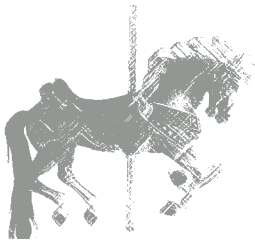
LA FIERA

2023 PINOT GRIGIO

Delle Venezie IGT, Italy



Veneto, Italy



Excellent with all types of grilled fish dishes and courses based on mushrooms. It is also a perfect match with pasta in cream or olive oil, perhaps with shrimp, though pairs well with a wide range of foods from salads to poultry to lighter, soft cheeses.

Serve at 50°-55° F

GRAPE VARIETAL
100% Pinot Grigio

APPELLATION
Delle Venezie IGT

Venice's region is Italy's leader in the production and commerce of classified wine. Throughout the region the recent emphasis is on white wines and is ideally suited for the Pinot Grigio grape, where the particular composition of the hilly soil, the exposition to sun, the frequent rains and the constantly mild temperature between April and October combine to provide the best conditions.

VINTAGE INFORMATION
Due to the higher than normal diurnal temperatures of the growing season, the wine shows a delicate aromatic profile and fine acidity.

VINIFICATION
The grapes are pressed cool and the must is immediately removed from the skins to avoid acquiring their rust-red color. After this soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 60-64° F in stainless steel vats. The wine is then stored at 64-68° F under a blanket of inert gas in special stainless steel tanks until bottling.

HARVEST DATE
First half of September.

CELLARING
Up to 2 years from vintage date.

TASTING NOTES
It has straw color with a fruity bouquet filled with apples and pears. The palate is dry, soft and well balanced with a lingering acidity.



ALCOHOL 12.00 %
TOTAL ACIDITY 5.45 G/L
RESIDUAL SUGAR 4.20 G/L
PH 3.35
UPC# 0 89832 90007 8
12PK/750ML
UPC# 0 89832 90008 5
6PK/1.5L

