

VARIETALS	100% Pinot Grigio
VINTAGE	2022
REGION	Abruzzo, Italy
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE PALATE	Pale straw yellow with a slight gold nuance. Intense, ample and fruity bouquet with delicate, fruity and exotic aromas with mineral notes. Pleasant, soft and with a balanced acidity. Excellent persistence and mineral, lively and fresh finish.
AGEING	3 months in stainless steel.
PAIRING	Ideal with starters both fish or meat, pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms.
RATINGS	

ORDER CODE

IT481

