

VOLUNTÉ

PINOT GRIGIO DELLE VENEZIE DOC



GRAPES:

100% Pinot Grigio



VINEYARD AREA:

The vineyards are located in **Veneto**, in the northeast of Italy.



HARVEST:

The Pinot Grigio grapes are carefully **picked by hand** in mid-August, when the grapes are very crisp and have the perfect level of acidity.



VINIFICATION:

The grapes are destemmed and **very gently pressed** in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of the sediment. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10 -15 days.



TASTING NOTES:

Volunté Pinot Grigio is pale straw yellow in colour with an intense bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly **balanced, supple and refreshing**. This is a versatile wine, pairing well with a great variety of dishes, or enjoyed on its own as an aperitif.

