

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: ORGANIC		REGION: Abruzzo, Italy	
APPELLATION: Abruzzo		VINTAGE: 2020	ALCOHOL: 12.5%
PRODUCER: Chiusa Grande		ATTRIBUTE:	
WINEMAKER: Franco Giandomenico		Organic Vegan	

GRAPES:

100% Pinot Grigio

TERROIR:

Clay and sand soils, planted at 270m altitude

VINES:

15-20 year old vines, spurred cordon, hand harvested.

VINIFICATION:

Hyperoxygenation of the grape must. Fermentation in stainless steel tanks, then undergoing malolactic fermentation. Filtered and fined.

MATURATION:

4 months in stainless steel.

TASTING NOTES:

Very crisp. Intense nose of pear and green apple, followed by aromas of acacia flowers and honeycomb.

PAIRING SUGGESTION:

Ideal as an aperitif, it pairs well with appetizers, light soups, white risottos and fish dishes.

SERVING TEMP:

8-12°C

