



## 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:<br><b>ORGANIC</b>                 |  | REGION:<br><b>Abruzzo, iTALY</b>             |                          |
| APPELLATION:<br><b>Abruzzo</b>           |  | VINTAGE:<br><b>2020</b>                      | ALCOHOL:<br><b>12.5%</b> |
| PRODUCER:<br><b>Chiusa Grande</b>        |  | ATTRIBUTE:<br><b>Vegan</b><br><b>Organic</b> |                          |
| WINEMAKER:<br><b>Franco Giandomenico</b> |  |  |                          |

### 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:

Stainless steel for 4 months

### TASTING NOTES:

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

### PARING SUGGESTION:

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

### SERVING TEMP:

7-12°C

### AGEING POTENTIAL:

Up to 1.5 years

