



## CANTINA GAMBELLARA PINOT GRIGIO MONOPOLIO D.O.C.

<b>Grapes:</b>	100% Pinot Grigio
<b>Vineyard:</b>	The vineyard is in the province of Verona lying on the hills at around 100-200 The volcanic soil is a rich calcareous, basaltic and red stone mix rich in iron. and There are 5-7,000 plants per hectare and the age of the vineyards is around 25 years old
<b>Harvest:</b>	October – by hand
<b>Yield:</b>	70 hectoliters per hectare
<b>Fermentation:</b>	The grapes are soft pressed and the juice is placed in stainless steel along with the skins for cold static decantation for 14-36 hours. Fermentation then takes place with selected yeast under controlled temperatures of 15-16C with daily pumping over for 1 month. 3 months on the lees. The finished wine is placed in stainless steel holding tanks until bottled.
<b>Aging:</b>	3-4 months in bottle
<b>Alcohol:</b>	13%
<b>Acidity:</b>	6
<b>Residual Sugar</b>	4 g/l
<b>Color:</b>	Brilliant pale lemon colored with greenish reflections.
<b>Bouquet:</b>	Intense bouquet full of yellow peaches, green apples and delicate white flowers.
<b>Taste:</b>	Full, fresh and inviting with great minerality. A wine of excellent acidity and a persistent aftertaste. The overall balance of this wine reflects the care and attention dedicated to the winemaking. It is a Pinot Grigio of distinctive quality.
<b>Foods:</b>	Seafood dishes, risottos with scampi, spaghetti with clams, sole in white wine, white meats and light cheeses.

The Monopolio line is a tribute to the Enopolio of Gambellara which since the early twentieth century was the beating heart of the winemaking activity in the area.