

Gambellara Pinot Grigio delle Venezie Monopolo

Cantina Gambellara

Italy - Veneto - Pinot Grigio delle Venezie IGT

Color: Brilliant pale lemon colored with greenish reflections.

Bouquet: Intense bouquet full of yellow peaches, green apples and delicate white flowers.

Taste: 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.

RS: 4 grams/Liter

Acidity: 6 grams/Liter

Specifications

Appellation	Pinot Grigio delle Venezie IGT
Wine Type	White
Varietals	100% Pinot Gris
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	volcanic soil with good amount of rich calcareous, basaltic and red stone mix which is rich in iron.
Vinification	Vineyard: The vineyard is in the province of Verona lying on the hills at around 100-200 meters above sea level. > Harvest: October - by hand Yield: 70 hectoliters per hectare Fermentation: 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.
Pairings	Seafood dishes, risottos with scampi, spaghetti with clams, sole in white wine, white meats and light cheeses.



Codes, Weights and Measures

UPC	7 84585 03213 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03213 3
Case Weight	19

Cases/Pallet	110
Layers/Pallet	22
ABV	13.00%
SRP	\$ 19.50 USD 750mL Bottle