

# 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

<b>Appellation</b>	Pinot Grigio delle Venezie IGT
<b>Wine Type</b>	White
<b>Varietals</b>	100% Pinot Gris
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	volcanic soil with good amount of rich calcareous, basaltic and red stone mix which is rich in iron.
<b>Vinification</b>	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.
<b>Pairings</b>	Seafood dishes, risottos with scampi, spaghetti with clams, sole in white wine, white meats and light cheeses.



## Codes, Weights and Measures

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

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