

## Ornato Pinot Grigio Delle Venezie

Casa Vinicola Botter

Italy - Veneto - Pinot Grigio delle Venezie IGT

This Pinot Grigio is grown at the foot of the remains of what was once the stunning villa of the della Scala family, one of the most influential families in Verona from the early 1200's to the late 1300's. The much admired ruler of Verona, Cangrande I della Scala, summered at this villa. Cangrande I was a great warrior, diplomatic prince and an important patron of the arts. He championed the works of Dante, Petrarch and Giotto. He created beautiful architecture throughout the city in the ornate, gothic style of his time. This label is a reproduction of the design taken from a fragment of the ornate and intricate art that once covered the ceilings of the villa. In Italian, Ornato means ornate or adorned. This label celebrates the beautiful, complex taste of the Della Scala family and the Gothic art of that period.

Color: Brilliant straw colored wine with golden reflections.

Bouquet: Fresh and floral bouquet with a hint of pears, apricots and bananas blended with the intense aroma of acacia flowers.

Taste: Fresh and inviting with bright fruit and an easy drinking style with a pleasing hint of almonds in the aftertaste.



### Specifications

|                               |                                                                                                                                                                                                                                                                                                                                                                                                           |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appellation</b>            | Pinot Grigio delle Venezie IGT                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Varietals</b>              | 100% Pinot Grigio                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Agricultural Practices</b> | Sustainable                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Soil type</b>              | Alluvial limestone                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Vinification</b>           | Hand harvest in September. The grapes are picked as they ripen to keep the acidity high. The grapes are soft pressed and the juice is placed in stainless steel along with the skins for a brief maceration of 12 hours. The must is then racked and lightly filtered. Fermentation with selected indigenous yeast under controlled temperature. Aged on the lees for 3-4 months in stainless steel tanks |
| <b>Production</b>             | 100,000 cases (9-liter cases)                                                                                                                                                                                                                                                                                                                                                                             |
| <b>Pairings</b>               | Seafood dishes, risottos with scampi, spaghetti with clams, sole in white wine.                                                                                                                                                                                                                                                                                                                           |

### Codes, Weights and Measures

|                     |                    |
|---------------------|--------------------|
| <b>UPC</b>          | 7 84585 02428 5    |
| <b>Units/Case</b>   | 12                 |
| <b>Unit Size</b>    | 750 mL             |
| <b>Container</b>    | bottle             |
| <b>SCC</b>          | 1 07 84585 02428 2 |
| <b>Case Weight</b>  | 30                 |
| <b>Cases/Pallet</b> | 75                 |

|                      |                              |
|----------------------|------------------------------|
| <b>Layers/Pallet</b> | 15                           |
| <b>ABV</b>           | 12.00%                       |
| <b>SRP</b>           | \$ 15.99 USD<br>750mL Bottle |