

Villa D'Adige – Pinot Grigio



COUNTRY: Italy REGION: Veneto SOIL: "Biancone" white marble

Parolvini has been a family company since

1916, based in Tezze Sul Brenta, about 70 miles from Venice. The quality of their wines are the results of hard work and technology.

Background:

Villa D'Adige belongs to the Delle Venezie DOC, is one of Italy's bestknown wine designations, made famous by the huge quantities of crisp, light Pinot Grigio delle Venezie shipped to the United Kingdom and the United States from northeastern Italy each year. In 2017 the name was transferred to a new DOC in the same zone, and the IGT changed its name to Trevenezie. • Alcohol content: 12%

• Brix at harvest: 21.6°



Tasting notes:

Straw yellow color, it has vaguely greenish reflections. The scent is delicate, pleasing but rather intense and sharp. Immediate, characteristic, with hints of acacia flowers. Dry, warm, structured and substantially harmonious flavor.

> Grape variety 100% Pinot Grigio.

Vinification

Pinot Grigio grapes is an early variety that is harvested at the start of the harvest. Being color-tending to the rosè, it is worked with the technique of soft squeezing, strictly "in white". Low temperature fermentation (64-68°F) and selected yeasts. It does not require aging or seasoning.

<u>VILLA</u> D'ADIGE

Product of Italy

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