

DANZANTE

2008

PINOT GRIGIO IGT DELLE VENEZIE

WINEMAKER'S NOTES •

The colour is a luminous straw yellow. The bouquet is rich with aromas of tropical fruit such as banana and papaya. On the palate the wine is intense and well balanced, with a crisp acidity and excellent persistence.

Varietal blend: 100% Pinot Grigio

VINEYARDS & GRAPES •

A relative of Pinot Noir, the white wine Pinot Grigio gets its name from the color of its grape which is a grayishpurple (Grigio means grey in Italian). The variety was first planted in Burgundy during the Middle Ages, then in other areas of France and Hungary during the time of Charles IV. Pinot Grigio finally arrived in Italy during the 1800's where, today, the grape is cultivated all over the country. Danzante Pinot Grigio is sourced from Trentino Alto Adige, Veneto and Friuli Venezia Giulia, the three northeastern regions of Italy collectively known as the "Tre Venezie." With its relatively high altitude and cool summers, and the warm currents from the Adriatic, this region allows Pinot Grigio to fully express its potential, resulting in a wine that reveals intense perfumes and a silky texture.

FERMENTATION AND AGING •

The grapes were hand-selected at optimum ripeness in September and gently pressed to retain the delicacy in the wine. The juice was then cool-fermented at 20° C (68° F) for about 15 days, then aged for 4 months to enhance the complexity. To ensure acidity and crispness, the malolactic fermentation was not performed. The wine was aged in stainless steel, not oak, as it is designed to be consumed while young and fresh.

Wine analysis: 5,50 g/l total acidity, 3.1 ph, 4,9 g/l residual sugar, 12,5% Alcohol

SERVING SUGGESTIONS •

Grilled vegetables, seafood first courses, and light, salted fish.