

ORSINO, PINOT GRIGIO, DOC VENETO, ITALY, 2018



Producer Profile

Viticulture

The vineyards are located on the hillsides and planted on clay soil. Cultivated in the espallier system and pruned Guyot style.

Winemaking

Grapes are harvested at dawn and late in the day to maintain fresh acidity. Clusters picked during the cooler hours remain intact and there is no risk of skin fermentation during transport. Once the grapes arrive in the cellar they are pressed immediately and the must is fermented in temperature controlled stainless steel tanks at 12-15°C. The wine is stabilised and bottled immediately under stelvín closure to ensure freshness.

Oak Treatment

No oak treatment

Tasting Note

Orsino Pinot Grigio is from the volcanic soils of Veneto. Meaning “little bear,” it depicts a constellation of stars that overlook and protect the vineyards by night. This is quintessential Pinot Grigio from northern Italy: crisp and dry in style, with pure-youthful stone and citrus fruit and delicate floral aromas, that offers fantastic value all year round.

Food Matching

Seafood, white meat, rice salads, grilled fish, fresh cheeses.

Technical Details

Varieties:

Pinot Grigio 100%

ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

6 x 750ml