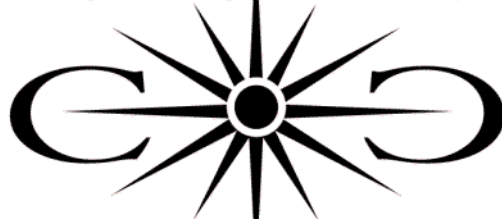


CASA CATELLI



indigenous italian wines

Pinot Grigio, IGT delle Venezie

About Pinot Grigio: Pinot Grigio is a modification of the Pinot Noir. It's believed that it was brought to Italy by an Italian general that purchased some vines in Burgundy, where at that time it was blended with the Burgundy varieties. The clone was then adapted to a new territory and offers the best result if planted on cool hills, on alluvial dry slopes. Pinot Grigio berries resemble the Pinot Noir, which are purple blue, while the Pinot Grigio berries are grey blue and brown pink. It's a generous varietal, needs to be green harvested with regularity to keep production low and obtain the best results. It has become a very popular white varietal due to its freshness and easiness to drink outside the meals, and it pairs well with different kinds of food.

Varietal: Pinot Grigio 100%

Vineyard Areas: Hills of Treviso and Padova

Training system: Cordon spur system of trailing

Vine density: 5,000/6,000 per hectare (2,000/2,400 per acre)

Yield of grapes in wine: 65 HL/Ha (Ton. 3 per acre)

Soil: Clay and gravel

Harvest: Middle/end of August

Wine-making: The grapes are carefully selected and immediately go through a soft pressing. The must is left to rest for about 2 days then the alcoholic fermentation will start in stainless steel tanks at a controlled temperature of 16-18° C (61-64°F). The wine is micro filtered and left for one month in the tanks, then bottled.

Aging: One month in the tanks, two months in the bottle.

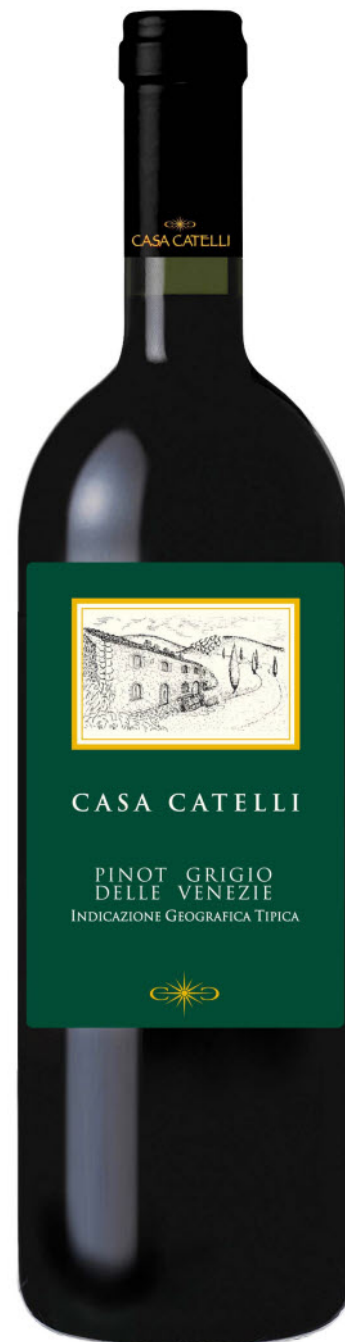
Alcohol: 12%

Winemaker's note: It has a straw yellow colour. On the nose it has floral notes with hint of dry hay and fresh lemon. On the palate it has a soft citrus flavour with hints of crusty bread and acacia honey. Indeed, well balanced and pleasant to drink with and without food.

Food Pairing: Most kinds of salads and herbs, non spicy soups, eggs and light fish dishes.

Serving temperature: 10° - 12°C (50-54°F)

Glass type: tulip



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