

- MONTEFRESCO -

Pinot Grigio

Size: 750ml

Blend: 100% Pinot Grigio

Appellation: IGT Veneto

Intense straw color and an ample, lasting fruity bouquet. The palate is dry, soft and well balanced, due to its full body.



Area of Production: Veneto, Italy

Vinification: The must is divided from the skins at once and then passed into a steel tank where it completes its fermentation. After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 17°-18° C in stainless steel vats . The wine is then stored at 18°-20° C in special stainless-steel tanks until bottling.

Date of Harvest: 2nd half of September

Cellaring: 6 months

Alcohol: 12%

Acidity (Tartaric Acid): 5.5 g/L

Residual Sugar: 3 g/L



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