AQUILANi

2021 PINOT GRIGIO
IGT PUGLIA



WINEMAKER
Marco Flacco

AREA OF PRODUCTION/ORIGIN
Puglia

GRAPES
Pinot Grigio 100% grown in the high quality Puglia appellation. Organic.

VINIFICATION
The must is not left on the skins to avoid its acquiring their rust-red colour. After soft-pressing the must is left to ferment at a temperature between 18°- 20° C. in stainless steel vats for 15-20 days. The wine is then stored at 18°-20° C in special stainless-steel tanks until bottling.

ALCOHOL CONTENT
12.00 % Vol

TASTING NOTE
Strong yellow straw colour. The bouquet is unmistakable and immediate, with intense notes of acacia flowers. The palate is dry, full-bodied and well balanced.

SERVICE
Serve at 10-12 °C. This zesty Pinot Grigio is an ideal match with fish and shellfish based dishes, poached white meats and poultry and vegetable entrees including risotto. Enjoy whilst the wine is young and fresh or over the coming 2-3 years.