



FRANCOLI U.S.A.



I MASOLETTI PINOT GRIGIO.

Pinot Grigio is a grape of French origin, where it is known as Pinot Gris. At first the French attempted to plant the Pinot Gris in very cold Piedmont before moving to the Veneto. I Masoletti is the true expression of Pinot Grigio. It has an excellently balanced acidity.

REGION: Veneto

APPELLATION: IGT

VINTAGE: 2019

VARIETAL: 100% Pinot Grigio

ALCOHOL: 12%

WINEMAKING:

Soil Composition: Clay and silt

Vine Training Method: Sylvoz

Elevation: 40 meter

Vine Exposure: South-East

Harvest Time: Late August

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: None

Type of Aging Container: Stainless Steel

Length of Aging Before Bottling: 2 Months

Length of Bottle Aging: 1 Month

TASTING NOTES:

Distinctive and prestigious wine. Straw yellow in color with a stylish and pleasantly fruity bouquet. A well-orchestrated flavor with notes of apple and peach. The fruit is offset by a well-balanced acidity.

FOOD PAIRINGS:

Perfect with fresh vegetables, light soups, and egg-based courses. An ideal partner for seafood and shellfish.

