



## PINOT GRIGIO

Veneto  
Indicazione Geografica Tipica

A secular mulberry-tree lives in our vineyard, representing our green philosophy of organic farming, our love for nature, our passion for premium wines for a better way of living and respect for the environment.

Pinot grigio is dedicated to our father who enjoyed this crisp wine and chose it when we were in Venice for Sunday lunch and this was for him an acceptable alternative to Soave wine he deeply loved, cultivated and produced with great passion.

We planted Pinot Grigio vineyard not so many years ago, since 2000, and this was for us a challenge because it is one of the fewest to be organically cultivated in the Veneto Region and in a volcanic zone.

This is crisp and aromatic delicate fruit. Refreshing, tangy fruit with delicate spice; elegant with excellent depth and length of flavour in harmony with a pronounced mineral note deriving from the black basaltic rocks where our vineyard live.

The natural choice for any meal or occasion.  
Grapes organically grown and organic wine since 2000.

### Grape varieties

100% Pinot Grigio from the estate's own vineyards.

### Viticultural details

Guyot training system with plant density of 5,400 vines/ha (2,185/acre). Yield of around 55 hl/ha (490 gallons/acre). Soil of lavic basalt with volcanic origin. With south-easterly exposure.

### Vinification and maturation

Only the best bunches of Pinot Grigio (picked in mid-September) are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins and soft pressing, the must is given a cold, static settling.

Fermentation at low temperatures. The wine is aged on its lees in stainless steel tanks until late Spring.

### Tasting notes

**Colour:** bright yellow.

**Nose:** complex, with spice blossom and orange skin nose, citrus fruit.

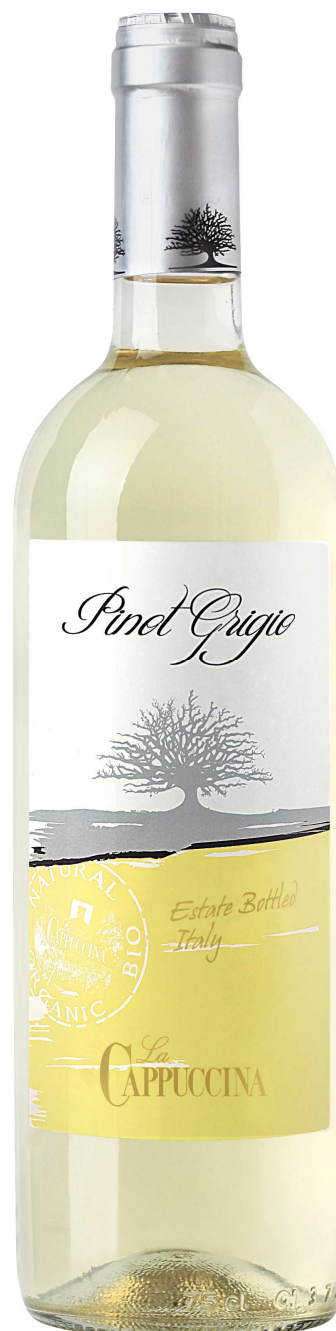
**Flavour:** fresh, clean, rounded and elegant, with good length and a pronounced mineral note.

**Alcohol** % vol.: 12.50

### Serving suggestions

Serve this wine with fish and sea foods, pasta or risotto with vegetable sauces. Serve at 10°-12°C. (50°-54°F.).

**Bottle size available** 750 ml.



**La CAPPUCINA**

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