

CONTI DI SAN BONIFACIO

CONTI DI SAN BONIFACIO PINOT GRIGIO

CUSTOZA, VERONA IT • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

Estate

The season had a rocky start. The temperatures during the winter were above average and there was very little rainfall in December and January. The temperatures during the spring were rather unstable. July was hot and dry, restoring the normal average temperatures and August had nice temperature fluctuations between day and night, and a cooler temperature in general. This preserved the acidity in the berries and as a result, we could pick great quality grapes.

Winemaking

The grapes were manually harvested in early September to ensure that only the highest quality grapes were picked and selected. The vinification process was without skins, soft pressing of whole grapes, and natural settling.

Food Suggestions

Pairs well with shellfish, and vegetarian dishes. mushrooms, and Aperitif.

TASTING NOTES

On the nose, marked mineral notes immediately emerge due to the volcanic soil in which the grapes are cultivated. The primary fruity flavours found in our Pinot Grigio are lime, green apple, pear, and white nectarine. The wine has faint notes of jasmine flower and some honeysuckle. Refreshingly dry with a brilliant acidity and a bitter almond note on the finish. Very well-balanced and harmonious.

Pinot Grigio and Trebbianello grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Organic
- Family-Owned
- ABV%: 12
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

