

Sydney Ann Pinot Grigio del Veneto 'Organic' 2021

Tech Specs

Type:	White Still Wine
Ingredients:	Pinot Grigio
Region/Subregion:	Veneto, Veneto IGT
Sustainable?	Yes
ABV:	12.00%

A closer look...

Total Production:	700 cases
Vineyard:	Veneto
Soil:	rocky with alluvial soil
Age of Vines:	2005
Vineyard Size:	12
Climate:	During the month of May, June and September you are most likely to experience good days with pleasant average temperatures that fall between 20 degrees Celsius (68°F) and 25 degrees Celsius (77°F). The coldest month is January with an average maximum temperature of 6°C (43°F).

Farming Methods: Machine harvested. Guyot system. Dry farming

Fermentation Methods: From grapes selected in the vineyards. Fermentation at a controlled temperature of 25/30 °C for 12 days.

Winemaker:

Elevage: 6 months in stainless steel, and 3 months in the bottle.

Fining/Filtration: Yes

S02: 65 mg/l

All about this bottle

This Pinot Grigio is a light style, offering a delicate aroma of honey and flowers with a crisp finish. The wine is fermented in stainless steel and cool temperatures to preserve these subtle characteristics of this renowned grape from northern Italy. –

Organic. Crisp. Harvested at the peak of ripeness. Our pinot grigio is made with native grapes from the Veneto region of Italy. It's dry, floral, and shockingly easy to drink. In order to coax fermentation a small amount of organic cane sugar is added. Tasting notes: juicy pear, citrus, flowers. Pairs with: seafood, white miso, Hemingway.



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