



CONTI DI SAN BONIFACIO PINOT GRIGIO

BACKGROUND: THE PINOT GRIGIO HAS BEEN PRODUCED IN THE TOWN OF CUSTOZA IN THE PROVINCE OF VERONA NEAR THE GARDA LAKE. ITS A PLOT OF LAND PLANTED WITH PINOT GRIGIO AND TREBBIANELLO, TYPICAL GRAPE VARIETIES OF THE VENETO AREA BELONGING TO THE FAMILY. WE ARE USING THE FACILITIES OF A CANTINA CLOSE BY TO FERMENT OUR OWN GRAPES AND BOTTLE THE WINE. THIS IS THE FIRST VINTAGE. OUR AIM WAS TO PRODUCE A BENCHMARK PINOT GRIGIO OF HIGH QUALITY AS WE HAVE DONE WITH ALL OF OUR RED WINES. WE HAVE WORKED IN THE VINEYARD TO REDUCE QUANTITY, SELECT GRAPES ON A DEEPER LEVEL AND TAKE THE WINE TO A HIGHER STANDARD.

TYPE: PINOT GRIGIO VENETO I.G.T.

AREA OF PRODUCTION: CUSTOZA – VERONA

VARIETY: 90% PINOT GRIGIO 10% TREBBIANELLO

HARVEST: COLLECTION STRICTLY BY HAND IN SMALL CONTAINERS.

VINIFICATION: WHITE, WITHOUT SKINS. SOFT PRESSING OF WHOLE GRAPES, NATURAL SETTLING AND FERMENTATION AT A CONTROLLED TEMPERATURE OF 18 ° C. THE MALOLACTIC FERMENTATION IS NOT PERFORMED.

AGEING: THE WINE IS AGED IN STAINLESS STEEL TANKS FOR 4 MONTHS ON THE FINE LEES

COLOUR: STRAW YELLOW WITH GREENISH REFLECTIONS.

TASTING NOTE: THE PRIMARY FRUIT FLAVOURS OF OUR PINOT GRIGIO ARE PEAR, WHITE NECTARINE, APPLE AND LIME. THE WINE HAS NOTES OF FAINT HONEY; AROMAS OF HONEYSUCKLE AND A DISTINCT MINERALITY, REFRESHINGLY DRY WITH BRILLANT ACIDITY AND A BITTER ALMOND NOTE ON THE FINISH.

FOOD PAIRING: OUR PINOT GRIGIO PAIRS WITH LIGHT FISH DISHES, GRILLED CHICKEN, RISOTTOS AND SHELL FISH. LIGHT SEAFOOD DISHES SEEM TO TAKE ON MORE FLAVOUR WHEN MATCHED WITH AN EQUALLY DELICATE WHITE WINE. PINOT GRIGIO MAKES FOR AN EXCELLENT APERITIVO.



