



Gran Sasso Pinot Grigio Terre d'Abruzzo IGP



Producer	Gran Sasso
Type	White
Grape varieties	Pinot Grigio
Production area	Crecchio, Ortona, San Salvo (Abruzzo)
Serving temperature	16–18° C
Winemakers	Francesco de Santis, Rino Santeusanio

VINEYARDS

The grapes are selected from south facing vineyards in the costal part of Chieti province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity

VINIFICATION

Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at 12–14° C. At the end of the fermentation, the lees are then left to rest for about 3–5 months and then the wine is transferred and sulphited.

TASTING NOTES

Straw yellow color with golden highlight. Complex, with peach, grapefruit, lemon-lime flavors; herbal aromas, hints of oak, vanilla and nutmeg. A medium-bodied wine, with a pleasant aftertaste and good balance; finish is long, clean, spicy yet delicate.

FOOD PAIRING

Rich first courses, white meat and cheese. Excellent with fish soup and roast fish.