



**LOCATION:**  
Italy > Veneto  
> Valeggio sul Mincio

**VARIETY:**  
Pinot Grigio

**WINEMAKER:**  
Fabrizio Fichera



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## SCIENCE

ABV: 12.5%  
SUGAR RATE: 4 g/l  
TOTAL SO<sub>2</sub>: 76 ppm  
TOTAL ACIDITY: 5.5 g/l

# La Torretta Pinot Grigio

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## EXPERIENCE

**NAME:** A mutation of Pinot Noir, images of the Pinot Grigio grape are worth looking up as many look more like red grapes than white. Grigio means grey in Italian.

**CHARACTER:** A dry, crisp wine that is both balanced and enjoyable with white flowers, orchard fruits, yellow peach, and citrus.

**ENJOY WITH:** A great aperitivo, prosciutto, mild cheeses, seafood salads, fish dishes, grilled chicken breast or chicken salad.

**BEST RESULTS:** Serve chilled at 45-50° F.

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## EXPRESSION

**FERMENTATION:** Hand selected grapes, soft pressing and destemming, fermentation at controlled temperature.

**ELEVAGE:** 60 days in stainless steel tanks before bottling.

**FINING AND FILTERING:** The wine stays in tank at controlled temperature and then filtered. Not vegan.

**SULFUR:** Added at pressing to preserve the grapes and then during bottling if necessary.

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## SOURCE

**FARMING:** Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

**LAND:** Sourced from approximately 30 hectares around Valeggio sul Mincio just south of Lake Garda.

**VINE:** Young Guyot trained vines. Average vine age is 10 years.

**HARVEST AND PRODUCTION:** Hand-harvested fruit, an average of 24,000 cases produced.

