



Isabella

Collio Pinot Grigio



Varietal: :100% Pinot Grigio

Elevation: 450 m ASL

Soil: marl and layered sandstone of Eocene origin with south East exposure.

Appellation: Collio DOC

Production: 2000 cs

Alcohol % : 13

Dry Extract: gr / liter

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: One of the main wines of the Collio: Straw yellow color with slight ash shades. Elegant and complex aroma that holds together fine notes of fresh fruit, almost exotic, with acacia flowers and a hint of bread crust. On the palate it offers a solid structure, determined and delicate at the same time.

Vinification: Soft pressed, filtration of the must by decanting. Fermentation at controlled temperature 18°- 20°C per 15-20 days

Aging: 6 months in cement vats 2 months in the bottle

Food Pairing : Spaghetti with seafood, baked fish.

Accolades

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