



COLLE CORVIANO
LORETO APRUTINO

PINOT GRIGIO COLLINE PESCARESI IGP



SENSORY PROFILE

Color: pale straw with light green hues.

Fragrance: bouquet of white fruits, ripe golden apples and pears.

Taste: refreshing ripe apple and peach notes and with a gentle acidity.



GRAPE VARIETY

Pinot Grigio 100%



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino, in the Pinot Grigio IGP area, 300 meters above sea level.



VINIFICATION

Following a careful selection of the grapes in late August, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing takes place followed by alcoholic fermentation with select yeast for 10 days to preserve the natural 100% Pinot Grigio fruit and inimitable freshness of the wine.



ALCOHOL

12% vol.



SERVING TEMPERATURE

10°C



AVAILABLE FORMAT

750 ml



RECOMMENDED PAIRINGS

Superb in the spring months with light salads, and marinated white meats.

