

GAMBELLARA

PINOT GRIGIO DOC



WINEMAKING

Fermentation at 12C° in steel tanks for 12/16 days.



REFINEMENT

In steel tanks for 4 months



TASTING NOTES

Pale yellow color.
The bouquet is intense with floral scents.
The taste is harmonious and fresh.



GRAPES: Pinot Grigio

VINE AGE: Various vineyards planted between 2002 and 2012

ALTITUDE: Between 400 and 650 f.a.s.l.

EXPOSURE: South, South-West

SOIL: Volcanic soil

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