

# VICOLO

## Pinot Grigio DOC



### 100% Pinot Grigio

The grapes are grown in the "*Delle Venezie*", or *Tre Venezie* (the 'three Venices'): *Venezia Euganea*, *Venezia Giulia* and *Venezia Tridentina*, where the Pinot Grigio grapes produce a fruity wine with crisp acidity.

The wine is cold fermented in stainless steel, never aged in oak, preserving the fruit characteristics and natural acid of the grapes.

The nose of Vicolo Pinot Grigio has an intense, citrus and apple bouquet. The palate it is fully dry with crisp acidity.

*Available in 750ml and 1.5L sizes*

*Pinot Grigio is the Italian name of the French Pinot Gris grape, a historic, noble grape dating back to 1300's France. Northeastern Italy including Veneto, Friuli-Venezia-Giulia and Trentino-Alto Adige are the epicenter of Italian Pinot Grigio production. The grape grows best in the cooler hilly climates of this part of Italy where the days are warm and sunny and evenings are cool.*



# MICHELANGELO SELECTIONS