



Santa Cristina Pinot Grigio Delle Venezie IGT 2014

Classificazione: IGT delle Venezie

Alcohol by volume: 11.5% vol.

Uvaggio: 100% Pinot grigio

Note degustative:

Straw yellow in color, the wine shows delicate aromas of orange flowers, bananas, and tropical fruit. On the palate, the flavors are savory, easy-drinking, and with notes which recall the fruit first felt on the nose.

Climate:

The 2014 growing season in the Veneto and Friuli regions was characterized by a very cool and rainy spring and summer. The weather created significant problems for grape growers, who were forced to manage the vineyards as well as possible, giving particular attention to the operations of leaf-removal and topping in order to increase the circulation of air around the vines and grapes to avoid outbreaks of rot. The harvest took place between late August and early September, and the careful manual selection of the grapes allowed a healthy crop to be brought to the cellars. The significant acidity of the harvested grapes, along with somewhat low levels of sugar, were key elements in the creation of elegant and fragrant wines.

Winemaking:

The hand-picked grapes were pressed and the must chilled to a temperature of 47° Fahrenheit (8° centigrade) to assist in a natural static settling of impurities. The must was then racked into temperature-controlled stainless steel tanks where it fermented at temperatures held to a maximum of 62-63° Fahrenheit (17° centigrade); the wine was then held in stainless steel tanks at a temperature of 60° Fahrenheit, filtered, and then bottled.

History:



Safra 2014. Degustação Casa da França/Winebrands, 25/08/2015