

# APOSTOLI

## Apostoli Pinot Grigio

**Production Area:** Veneto - IGT

**Soil:** Pebbly

**Grape Variety:** Pinot Grigio

**Harvesting:** Grapes are harvested by hand in the early hours of the day.

**Vinification:** Temperature is lowered at 46°-50° F. Soft pressing. Fermentation with selected yeasts at a controlled temperature of 59°-64° F.

**Ageing:**

Wine ages in stainless-steel tanks for 3-5 months.

**Bottle ageing:**

2-3 months.

**Alcohol level:**

11.5% by vol.

**Duration:**

Wine can last for approximately 2 years.

**Awards:** DECANTER Bronze 2014

**Characteristics**

**Color:** Strong, straw yellow color. **Aroma:**

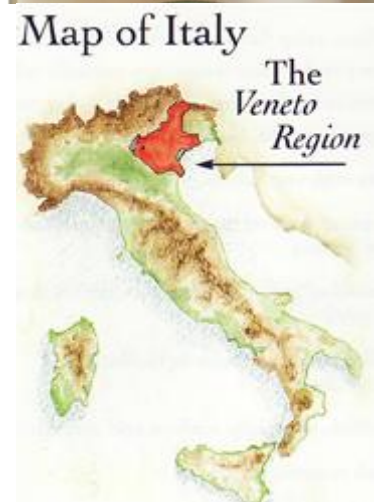
Intense with slight notes of nutmeg, peach, ripened apple and citrus.

**Taste:**

Dry and elegant with strong hints of orange peel. Remarkably sapid, long and harmonic.

**Serving suggestions:**

Fish dishes, light hors d'oeuvres, vegetable soups and soft cheeses. Should be served between 46° - 50° F.



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