

INDIGENOUS

Pinot Grigio IGT 2014



Production:
9,000 cases
per year

Average Yield:
6,000 bottles
per hectare

Grape Variety:
100% Pinot Grigio

Denomination:
Pinot Grigio
IGT

Alcohol:
12.5% vol.

Location: Veneto
Soil: Mix of Stone and Calcareous Soil
Avg. Vine Age: 17 years
Altitude: 1,000-1,500 feet
Exposure: West

Time of Harvest: Early September
Fermentation: Stainless steel tanks
Refinement: 3 months on lees
Aging: 2 months in bottle
Release: Spring
Color: Brilliant yellow with green highlights
Bouquet: Bright and aromatic with notes of red cherry, crisp citrus fruits, white peach and saltiness.

Palate: Round body, fruit forward with high minerality and acidity with a persistent, zesty finish.

Evolution: 5-6 years
Food Pairing: Appetizers, tapa-style dishes, pasta with clams, also very complementary to all types of seafood main courses.

Training System: Guyot
Total Acidity: 6.0 grams/liter
Sugar Content: 0 grams/liter
pH Level: 3.55
Serving Temp: 54°F
Glass: White wine