



2014  
PINOT GRIGIO



PRODUCT:	Orsino	
VINTAGE:	2014	
GRAPES:	Pinot Grigio	Percentage: 100%
ORIGIN OF GRAPES:	Orvieto in Umbria, Central Italy	Percentage: 100%
VINIFICATION:	Hand picking of grapes, soft pressing and fermentation maceration with light using selected yeasts at controlled temperature below 20° C. Storage in steel tanks at a controlled temperature never exceeds 20° C trying to protect wine with nitrogen to prevent oxidative effect air. Cold stabilisation and bottling through isobaric filler.	
ANALYSIS:	Alcohol: 11.5%	
	Sugar: >2 grams/L	
COLOUR:	Pale Straw	
NOSE:	Stewed pear and plenty of it.	
PALATE:	A light and vibrant Italian white flourishing with zesty, citrus character, notes of green apple and pineapple bound with refreshing acidity.	
WINEMAKERS COMMENTS:	"Living La Dolce Vita is so much easier with a glass of crisp, enticing Pinot Grigio in your hand. Orsino Pinot Grigio is a beautifully light, vibrant and fragrant white with crisp apple, citrus notes and a delicious, mouthwatering finish." <i>Giles Cooke MW</i>	
FOOD MATCH:	Try it with a grilled asparagus, pear and parmesan salad.	
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.	

Orsino is distributed by Rogue Wines Pty Limited.