



LA TORRE
DI VEGLIA

LOCATION:
Italy > Friuli > Grave > Pordenone

VARIETY:
Pinot Grigio

WINEMAKER:
Giovanni Ruzzene



SCIENCE

ABV: 12.1%
SUGAR RATE: 2.4 g/l
TOTAL SO₂: 122 ppm
TOTAL ACIDITY: 5.4 g/l

Pinot Grigio

EXPERIENCE

NAME: A mutation of Pinot Noir with less pigmentation in the skin, grigio means grey in Italian. La Torre di Viglia translates to “The Watchtower” referencing the countless towers found throughout northern Italy.

CHARACTER: A dry, authentic style with enjoyable aromas of white flowers, orchard fruits, yellow peach, and citrus. On the palate the wine is crisp, with balance and freshness. A great value, but never at the expense of quality.

ENJOY WITH: A great aperitivo with snacks like prosciutto, mild cheeses, or seafood salads. Great with fish, grilled chicken breast, or chicken salad.

BEST RESULTS: Serve chilled at 42-48° F.

EXPRESSION

FERMENTATION: Harvested in early September with a cold maceration for one day and destemmed without pressing. Fermentation at controlled temperatures with a neutral yeast.

ELEVAGE: Aged in stainless steel tanks with the lees for 4-5 months before bottling.

FINING AND FILTERING: The wine stays in tank at controlled temperature and is fined and then filtered without the use of animal products. Vegan.

SULFUR: Added in small quantities throughout the winemaking process when necessary to preserve freshness.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Sourced from mineral rich soils with rocky clay and limestone, vine rows are planted from north (the mountains) to south (the sea) for best exposure and ventilation from incoming winds.

VINE: Young Guyot trained vines. Average vine age is 10 years.

HARVEST AND PRODUCTION: Harvested with machines to keep down cost, an average of 2,500 cases produced.

