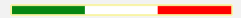




# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## PINOT GRIGIO TENUTA ALPINA DOC



### WHITE

Denomination : **D.O.C.**  
Variety : **PINOT GRIGIO**  
Alcohol content : **13**  
Bottle size : **750 ML**  
Product Area : **FRIULI**

**Zone of production:** San Canzian di Isonzo (UD), Italy.

**Soil:** Moderately loose-packed, with patches of gravel.

**Training system:** Mainly single Guyot with 4,000 vines per hectare, short pruning which limits grape production, making it more complex and structured.

**Vinification:** Vinification without the skins through soft crushing and grape conditioning at +10° C.

**Must to fruit ratio:** 68%.

**Fermentation:** In stainless steel vats for 18 days at a controlled temperature of +18° to +22° C.

**Ageing:** Stored in the cellar at a constant temperature of +12° C, stabilized in refrigeration rooms until bottling.

**Colour:** Straw yellow with lightly amber-colored tinges.

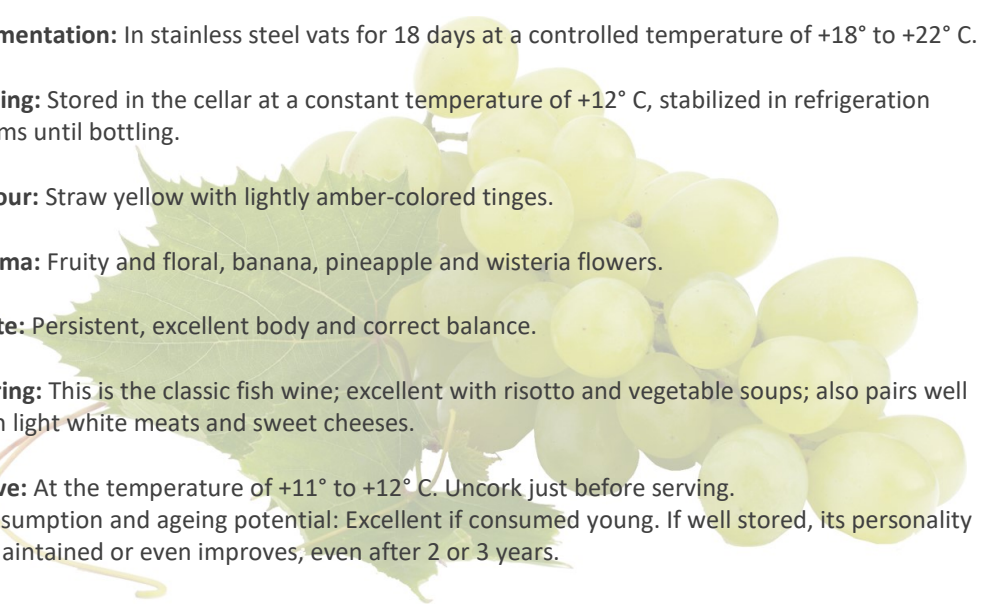
**Aroma:** Fruity and floral, banana, pineapple and wisteria flowers.

**Taste:** Persistent, excellent body and correct balance.

**Pairing:** This is the classic fish wine; excellent with risotto and vegetable soups; also pairs well with light white meats and sweet cheeses.

**Serve:** At the temperature of +11° to +12° C. Uncork just before serving.

Consumption and ageing potential: Excellent if consumed young. If well stored, its personality is maintained or even improves, even after 2 or 3 years.



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