

contempo

Pinot Grigio 2015

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

The must is not left on the skins to avoid acquiring their rust-red colour. After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 17°-18° C. in stainless steel vats. The wine is then stored at 18°-20° C. in special stainless-steel tanks until bottling.

TASTING NOTES

This wine has an intense straw colour and also an ample, lasting fruity bouquet. The palate is dry, soft and well balanced, due to its full body. Excellent with fish based soups, grilled fish and courses based around mushrooms. It is exceptional with grilled shrimp and angel hair pasta with a light cream sauce.

ACCOLADES:

- ◆ **90 POINTS** - Just Wine Points
(*latest rating)
- ◆ **91 POINTS** - Just Wine Points



REGION: IGT Colline Pescaresi, Italy
 AREA/ORIGIN: Abruzzo region/Pescara area
 VARIETAL: 100% Pinot Grigio
 VINTAGE: 2015
 ACIDITY: Bright/Balanced
 ALCOHOL: 12%
 VARIETAL: Stainless steel vats.

