

Pinot Grigio Venezia DOC

GRAPES:	100% Pinot Grigio
PRODUCTION AREA:	The eastern part of the Province of Venice
PRODUCTION:	Cool-temperature fermentation in stainless steel
SOIL TYPE:	Clay, of fluvial and alluvial origin
VINE TRAINING SYSTEM:	Sylvoz
PLANTING DENSITY:	3,000 - 4,800 vines per hectare (1,215 - 1,945 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	12%
SERVING TEMPERATURE:	50 - 54 °F (10 - 12°C)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at rim
AGING POTENTIAL:	2/3 years

TASTING NOTES

Torresella Pinot Grigio is dry with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish. On the nose there is a finesse aroma of white-fleshed stone fruits, green apples and white flowers that persists on both the nose and palate. Its popularity is driven by its flexible taste profile, including medium body and fresh un-oaked fruit flavors.

TECHNICAL INFORMATION

In the cellar, the ripe grapes are soft-crushed immediately after their arrival at the winery, and settled overnight to separate the delicate juice from the solids. The must is cooled to 10 °C (50 °F) so that it becomes naturally clear; Enzymes are never used for this process as they would extract too much of a harsh texture from the naturally copper-colored Pinot Grigio skins. From here, the clarified grape juice is racked to stainless steel tanks for cool fermentation at 16-18°C. Malolactic fermentation is blocked to retain the purity of the fruit and all of the wine's naturally fresh acidity.

FOOD PAIRINGS

Torresella Pinot Grigio goes particularly well with sushi, fresh salads, pastas and pizza (especially with roasted vegetables).



 @TORRESELLAWINE



TORRESELLA PINOT GRIGIO

Crisp and vibrant Pinot Grigio from the outskirts of Venice in Northeast Italy.

WINERY BACKGROUND:

Torresella is a village not far from Venice in a region where grapes have been grown since the Roman era. The area is bounded by the Tagliamento River to the east, the Livenza River to the west, the Alps to the north, and the Venetian lagoon to the south. Blessed with a mild climate and medium-textured clayey soils of high mineral content, Torresella's terroir is ideally situated for viticulture.

We're as passionate about the environment as we are about bringing great wine to you. We're sustainably farmed, using natural products in the vineyards and we've been using lightweight packaging for years. We're proud that we have been completely energy self-sufficient since 2012, thanks to the use of solar panels on our winery roof. The local Little Egret (called *garzetta*) on the label speaks to our commitment to the environment.

VINEYARDS & WINEMAKING DETAILS:

All of Torresella's vineyards are located near the winery to ensure we start with the freshest fruit flavors and aromas. Vineyards are trained mainly to the Sylvoz trellising system to balance Pinot Grigio's naturally high vigor on



GRAPES: 100% Pinot Grigio

ORIGIN: Venezia DOC (Veneto region of Italy)

CLIMATE: Mediterranean with a strong influence of the Adriatic Sea

DOMINANT SOIL TYPE: Clay of fluvial and alluvial origin

MIN/MAX ELEVATION: Sea level

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the clay soils, which allows ripeness to be achieved by mid-September. In the cellar, the ripe grapes are soft-crushed and settled overnight to separate the delicate juice from the solids. Enzymes are never used for this process as they would extract too much of a harsh texture from the naturally copper-colored Pinot Grigio skins. From here, the clarified grape juice is racked to stainless steel tanks for cool fermentation at 16-18°C. Malolactic fermentation is blocked to retain the purity of the fruit and all of the wine's naturally fresh acidity.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Torresella Pinot Grigio is dry with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish. Its popularity is driven by its flexible taste profile, including medium body and fresh un-oaked fruit flavors. Our style of wine can work across a number of dishes and cuisines, and is a great bottle to have on hand to share with friends or for take out on a Tuesday night. Torresella Pinot Grigio goes particularly well with sushi, fresh salads and pizza (especially with roasted vegetables). Other winning pairings include baked rigatoni with creamy tomato sauce, thai chicken burgers and salmon tacos with mango salsa.