

PRIMOSOLE

made with Organic grapes

pinot grigio

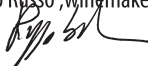
Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet.










Fresh and fruity, very clean and crisp.

Pinot Grigio pairs well with a wide array of lighter cuisine, especially fish, shellfish, poultry, pastas in cream sauce and softer cheeses.

Ideally serve at 10–12°C, about 50–54°F.

Sabino Russo, winemaker




REGION / LOCATION	Puglia
 ALTITUDE	80 meters
 VINE DENSITY	5000 vines/hectares
 VINE TRAINING	Guyot
 SOIL	Clay, chalk
 GRAPE VARIETIES	100% Pinot grigio
 ALCOHOL	12.5% by vol.
 ACIDITY	5.2 g/L
 VINIFICATION	Stainless steel 24°-26°
 PRODUCTION QUANTITY	40.000 bottles

Imported by Vinum International, Napa, CA
Marketed by Bronco Wine Company
www.broncowine.com