

D'AQUINO

Pinot Grigio Delle Venezie

Region: Veneto and Friuli Venezia Giulia

IGT Classification:

Area: This wine is sourced from Veneto and Friuli Venezia

Giulia, two northeastern regions of Italy collectively

known as the "delle Venezie".

Description:

Color: Light gold

With roots in Burgundy, the Pinot Grigio grape has arguably found its home of choice in Northeast Italy. The small, pinkish-gray-skinned grape flourishes in delicate sunshine of this sub-Alpine region. Pinot Grigio has unique floral and spicy notes rarely found in other areas. **Description:**

Type: Dry still white

Taste: Dry, soft but tasty and harmonious flavor with definite and persistent

background of pears and apple with a pleasingly bitter aftertaste.

Aroma: Aromas of acacia flowers, citrus and hints of apricots

and almonds.

Alcohol: 12%

Aging: Aged in stainless steel tanks under controlled temperautre.

It is a perfect aperitivo/cocktail wine. Pinot Grigio pairs well with all seafood, whether raw, lightly sauteed, grilled or lightly sauced with cream or butter. Ideal also with light pastas and poultry. Food:

Temperature: 50° - 53.60° Fahrenheit, 10° - 12° Celsius



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Specifications:

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	Size:	6/1.5 lt	
	Case Dimensions:	14" x 10" x 19" (35.56 x 25.40 x 48	8.26 cm)
	Case Weight:	35 lbs. (15.87 kg)	
	Case Cube:	1.45 cu. ft. (41 cm	3)
	Pallet Configuration:	13 x 4 = 52	
	Bottle UPC Code:	0-82308-70013-4	
	Case UPC Code:	0-82308-97013-1	
	Bottle Style:	RONDOVEL	
	40 Foot Container:	1,128 Cases	
	20 Foot Container:	572 Cases	回然回

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