



ALLIED WINE GROUP



FONTAMARA PINOT GRIGIO TERRE DI CHIETI IGT

Varietal:

100% Pinot Grigio

Tasting Note:

Light, crisp and youthful. Aromas of subtle floral notes and lemon mist. Round fruit fills the mouth with ripe, juicy flavours of honeydew melon and ripe apples. Bright acidity balanced with warm minerality create a lingering, crisp finish.

Alcohol:

12.5%

Food Pairing:

This incredibly versatile wine can be enjoyed alone, as an aperitif, or paired with a variety of cuisines, like seafood, pasta, and poultry. Its crisp, balanced acidity also makes it a great accompaniment to dishes with heavy sauces and bold flavours. A perfect match with light fare, shellfish and sushi.

Vineyard Notes:

In the heart of the province of Chieti in Abruzzo, between the Majella National Park and Adriatic Sea. The terrain is hilly with an average altitude of 230 metres above sea level, with mostly calcareous clay soil.

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