



PRIMO.V.



APELLATION	PINOT GRIGIO IGT VENETO  
EAN BARCODE	872402001622
PRODUCTION REGION	The verdant sun-kissed expanses that open out north of the city of Treviso and the foothills on the slopes of the Asiago plateau lying between the valleys of the Astico and Brenta rivers.
VINIFICATION	The vinification process of Pinot Grigio begins by soft-pressing the grapes, which are harvested late in ripeness spectrum when varietal aromas are enhanced, and by immediately subjecting the must to flash-pasteurization at a temperature higher than 87 C° so as to turn it into mevushal. The temperature-controlled fermentation procedure following straight afterwards is performed in germ-free stainless steel tanks by means of selected kosher-approved varietal yeasts. Once this stage is complete, the wine is left to rest on its own yeasts in steel containers until it becomes ready for use. Before bottling it is advisable to carry out careful clarifying and filtering operations (using a mineral agent) with the purpose of obtaining a more pleasant, well-orchestrated wine.
KOSHERIZATION	This wine was produced according to Judaism's religious law. All of the winemaking steps throughout the entire procedure (from the grape-crushing phase up to and including the bottling phase), during which every oenological ingredient used is strictly kosher-certified, are carried out under the supervision, in full involvement, and by the exclusive handling of an authoritative and qualified Orthodox rabbi, being responsible for ensuring that the product is genuine - free of any preservatives, additives, or coloring - and any equipment has been properly steam-sterilized before any use (achieving a "kosher status"), for affixing/removing the seal of approval to the product, and for guaranteeing that the kosher wine meets any additional Passover requirement.
TASTING NOTES	Distinctive, prestige wine, straw-yellow in colour with a stylish, pleasantly-fruity bouquet and a well-orchestrated, rounded flavour, enhanced by a superbly-balanced acidulous aftertaste. Medium-bodied, well-developed backbone and texture.
FOOD AND WINE PAIRING	Superb if served with cold cuts, fish appetizers, flavoured vegetable soups, Italian-style creamed risottos and sea-food. Ideal partner of egg&asparagus-based dishes. Well-worth trying with Vicenza-style codfish.
SERVING TEMPERATURE	10 C°
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/ltr	5,7
So2	100
BOTTLE TYPE	Bordeaux Clear Glass
BOTTLES per CASE	12
CASES per LAYER	16
CASES per EPAL	64/80

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