



Trevisiol Pinot Grigio I.G.T.

(PEE-no GREE-jo)

When at its very best, Pinot Grigio can absolutely delight the palate, giving the sensation of sipping lively citrus and white blossoms through crushed granite. Trevisiol's Pinot Grigio, made by local icon Paolo Trevisiol, offers a clean slate of minerals. Emboldened by very dense vine plantings and the passion of a hands-on family that picks every grape by hand, Trevisiol's Pinot Grigio is a beautiful expression of Italy's most famous white wine.



LOCATION

Veneto, Italia.
(Hills of Valdobbiadene)
16 hectares. 200-300 meters.



SOIL

Morenico.



ESTATE

Trevisiol.
(tray-veez-YOHL)



VINE

Guyot.
2,800-3,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Paolo Trevisiol.
(PAO-loh tray-veez-YOHL)



VINIFICATION

Fermentation in inox casks with
prolonged stay on lees without sulphur.



VARIETALS

100% Pinot Grigio.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.0 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Steamed asparagus, baked halibut,
and radicchio risotto.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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