



## Pinot Grigio IGT Terre di Chieti 2022

Colour: yellow.

Bouquet: citrus, white flowers.

Taste: savory and light.

Serving temperature: 12°C

### Sheet

Denomination: Terre di Chieti IGT.

Grapes: 100% Pinot Grigio.

Alcohol: 13% vol

Bottle: 750ml

### Winemaking

Process: After destemming, the grapes are softly pressed and immediately lowered to 12 °C to avoid spontaneous fermentation. Once it reaches the stainless steel tank, the fermentation of the wort is activated.

Fermentation temperature: 14°C

Ageing: In stainless steel tanks for 6 months with temperature control in the absence of oxygen. Short aging in the bottle.

### Terroir and grape variety

Area: Province of Chieti.

Altitude: 300 m above sea level.

Soil type: clayey-alkaline, 7% slope.

Sun exposure: South, South-East.

Age of the vineyards: 8 years.

Vines per hectare: 3,200.

Type of farming: row.

Yield per hectare: 220 quintals.

Harvest method and period: hand harvest in the first week of September.

### Certified Organic Wine



Suolo & Salute



Contains sulfites.



Manufactured by: Azienda Agricola Giacomo Radica Via Piana Mozzone 4, 66010, Tollo (Chieti), Italy.

Made in Italy.

Separate waste collection: Capsule C/ALU90 metal, Cap FOR51 organic, Bottle GL71 glass. Check the regulations of your municipality.