

La Bella Vita Pinot Grigio 2016

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| Region: | Arcole (Verona) |
| Vineyards: | |
| Soil | Silt / Sand |
| Elevation: | 135m to 175m |
| Grape Variety: | 100% Pinot Grigio |
| Winemaker: | Andrea Sartori |
| Closure: | Screwcap |
| Alcohol: | 12.0% |



Summary: Sourced from higher altitude vineyards - east of Verona and north, within the DOC of Arcole. The fruit is picked early in the morning to preserve natural acidity and freshness.

Winemaking: Hand harvested in the early morning to retain natural acidity supporting the freshness in the finished wine. Primarily whole bunched pressed, aiming to limit skin contact to limit phenolics and colour inclusion enabling a finer and more elegant wine. Fermented in stainless steel with temperature control before a short maturation on lees to build textural complexity.

2016 Vintage: 2016 was an excellent vintage in the Veneto, significantly better than in central and southern Italy. A very mild and dry winter was unusual and concerning with a very early bud burst but the region escaped frosts and spring rains revitalised the vineyards although fruit set was uneven. Summer was consistently warm without being hot and allowed excellent, slow ripening conditions. Harvest was trouble free with a slightly lower than average crop of beautifully balanced and aromatic fruit

Tasting Note: Pale straw with yellow and green coloured edges. This is a fresh and vibrant wine of crisp apple, white stone fruit and citrus with wet stone and gentle spice nuance. The fresh palate delivers mouth-filling flavours whilst the brisk natural acidity keeps it tight and long. A perfect match for many dishes but particularly white flesh seafood and garden salads.