



**LA VENDETTA LA FIAMMA**  
**2016 “La Fiamma” Veneto Pinot Grigio IGT**

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

**Summary:** Above Verona, to the south east on the way to Soave, lies the DOC appellation of Arcole. The region is within the influence of Lake Garda to the west, which sends cooling evening breezes down the valley, combining with cooler nights to retain natural acidity. The silty and sandy soils result in low yields and a mineral character.

**Winemaking:** Hand harvested in the early morning to retain natural acidity. Primarily whole bunched pressed, aiming to limit skin contact and preserve elegance. Fermented in stainless steel with temperature control before maturation on lees to build texture and 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 sets 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 yellow green in colour with an inviting nose displaying lifted floral, nectarine and white pear aromas. The palate is pure and fresh with elegant flavours of nashi pear, apple, citrus and white flower carried by a mineral acid backbone to a long dry finish. A very expressive and well balanced example of the style.