



LUMINA PINOT GRIGIO

VINTAGE: 2016

GRAPE VARIETY:

100% Pinot Grigio

APPELLATION:

Delle Venezie IGT

VINEYARDS:

From grapes grown in the most sought after wine-growing regions of Veneto and Friuli Venezia Giulia.



VINIFICATION AND AGING:

Harvest: Carefully selected grapes were harvested at the end of August through the first half of September. The grapes were destemmed, crushed, and lightly pressed.

Fermentation: The grapes were destemmed, crushed, and lightly pressed.

Fermentation took place at 60°F (16°C) in stainless steel, temperature-controlled tanks for approximately 10 days.

Alcohol content: 12% vol.

SENSORY PROPERTIES:

Color: Straw yellow

Aroma: Notes of meadow flowers and pleasant hints of pear. The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of Pinot Grigio.

Tasting profile: Lumina is very fragrant and elegant. The 2016 harvest is fresh and perfectly balanced with a pleasant roundness. A typical mineral touch completes the finale, which has notes of yellow pear and almond.

FIRST YEAR OF PRODUCTION: 2001

