

Alverdi

Pinot Grigio - Terre D'Abruzzo

85% Pinot Grigio, 8% Trebbiano, 7% Chardonnay

The name Alverdi can be literally translated into English as "To The Green". In 2023, this name took new meaning when the entire brand transitioned to being made with certified Organic grapes via Valorialia. The Classic Varietals remain with a new focus on sustainability and environmental consciousness.

Tasting Notes:

A bright and lively Pinot Grigio with notes of fresh apples and citrus on the nose. The pallet is filled with stone fruit and notable acidity with a touch of minerality to round this wine out.

Food Pairings:

Perfect match with fish courses and light entrées.

Vineyards:

Region:	IGT Terre D'Aabruzzo Italy
Soil Composition:	Mixed clay
Elevation:	120 meters
Training Method:	Spurred cordon
Exposure:	Southwestern
Year Planted:	2010
Practises:	Organic

Winemaking:

Harvest:	Machine harvested first half of September
Fermentation:	The grapes are soft-pressed and the must obtained ferment for 15/20 days at a controlled temperature, 62-64°F, in stainless steel tanks. The wine is then stored at 65-68°F in stainless steel tanks until the bottling time

Malolactic Fermentation:	No
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Aging:

3 months in stainless steel at controlled low temperature followed by 1 month in bottle before release.

Technical Data:

Alcohol:	Less than 12%
ph:	3.16
Acidity:	6.3 grams/liter
Residual Sugar:	4 grams/liter

