

Alverdi

Pinot Grigio

100% Pinot Grigio

The name Alverdi can be literally translated into English as “To The Green”. We took our own advice and reimagined Alverdi as 100% organic wines. The classic varietals remain with a new focus on sustainability and environmental consciousness.

Tasting Notes:

Straw yellow color with a fresh bouquet of apple and citrus on the nose. Bright and lively on the palate with strong acidity and a fair amount of minerality to round the wine out. Perfect as an aperitif or with salads and seafood dishes.

Vineyards:

Region:	Colli Aprutini, Abruzzo, Italy
Vine Source:	Contracted Sourcing
Training Method:	Spurred Cordon
Soil Composition:	Mixed Clays
Elevation:	120 meters
Exposure:	Southwestern
Year Planted:	2010
Practices:	Organic

Winemaking:

Harvest:	Machine Harvested in early September
Fermentation:	The grapes are soft-pressed and the must remains to ferment for 2 to 3 weeks at a controlled temperature of 18 °C in stainless steel tanks.
Malolactic Fermentation:	No

Aging:

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

Technical Data:

Alcohol:	12%
pH:	3.16
Acidity:	6.3 grams/liter
Residual Sugar:	4 grams/liter

Production Quantity: 1,200,000 bottles



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