

# VASU VASU

## PINOT GRIGIO *Colline Pescaresi IGP*



### AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Pinot Grigio IGP area.

### GRAPE VARIETIES

Pinot Grigio (100%)

### SOIL

Stony, structured and drained. Limestone.

Altitude: 300 mt. above sea level.

### VINIFICATION

Following a careful selection of the grapes in late August, the grape stalks are removed and a short cold maceration of the crushed grapes in stainless steel is applied. Subsequently, a soft pressing takes place followed by alcoholic fermentation with select yeast for 10 days to preserve the natural 100% Pinot Grigio fruit and inimitable freshness of the wine.

### FLAVORS

A wonderful bouquet of white fruit matches refreshing palate of peach, pear and ripe apple, with a gentle acidity. A round, lightly floral wine with a fullness and spice that brings lots of appeal.

Excellent aperitif and an ideal accompaniment for fish-based recipes, tempura and grilled white meats.

Best enjoyed at 15°C.