



# 2022

## SPASSO PINOT GRIGIO

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Region	Soil	Elevation	Alcohol
Delle Venezie	Clayey, sandy, sometimes gravelly	30 meters above sea level	12%

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**Vineyard** The appellation of controlled origin “delle Venezie” represents the entire north-eastern area of Italy, including the administrative territories of the Friuli-Venezia Giulia and Veneto regions and of the autonomous province of Trento. The territory historically presents a unique microclimate that has allowed the production of wines with specific characteristics and a particular specialization in the production of Pinot grigio. From the Dolomites to the Karst, from Lake Garda to the lagoon of Venice and the Adriatic: a vast territory where the vine meets the ideal environment and climate capable of promoting the best expression of excellence and typicality of the Pinot Grigio.

**Grape Varieties** 100% Pinot Grigio

**Vinification** The grapes are de-stemmed and very gently soft pressed in a pneumatic press. Prior to fermentation the liquid is chilled to allow a natural separation of sediment and juice, after which selected yeast are added to initiate fermentation.

**Aging** 100% Stainless Steel

**Tasting Notes** Spasso Pinot Grigio is a dry and deliciously crisp white wine. Its brilliant acidity is coupled with refreshing citrus and floral notes.

**Reviews** 2021 Vintage  
**The Tasting Panel: 90 Points**