



CAMPANILE PINOT GRIGIO DELLE VENEZIE DOC 2017

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines.

WINEMAKING: The grapes undergo soft-press and fermentation with selected yeasts at a 15°-17°C (60°-64°F) controlled temperature in stainless steel tanks for 14 to 16 days. After fermentation, the wine is kept at a controlled temperature of 15°-16°C (60°-62°F) in stainless steel tanks until bottling.

VINTAGE CONDITIONS: The 2017 harvest throughout the country was characterized by somewhat unfavorable climate, with spring frosts and much cooler summer temperatures accompanied by drought, throughout the growing season. The overall production quantity in the Veneto region was down but the fruit was in very good quality. Grapes were very healthy and showed a ripening characteristic typical of warmer years. The harvest was about one week earlier than the previous vintage – started on August 20th.

TASTING NOTES: Fragrant hints of floral cultivate a pleasantly sweet aroma alongside the fresh Meyer lemon and ripe tropical fruits. Vibrant with a good level of acidity. A combination of saltiness and fresh tropical fruit creates a pleasant balance with a long after taste of toasted almond.

FOOD PAIRING: Our Pinot Grigio pairs well with fresh seafood, chicken, and salads.

GRAPES: 100% PINOT GRIGIO
ALCOHOL: 12.0%
TA: 5.5 g/L
pH: 3.4
HARVEST DATE: LATE AUGUST 2017

