



GABBIANO

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: Delightful notes of fresh citrus, green apple, orange blossom, tropical fruit, and a floral hint. Vibrant and fresh with notes of green apple.

FOOD PAIRING: Our Pinot Grigio pairs best with creamy mushroom pasta, roasted chicken, and mature cheeses.

GRAPES: 92% PINOT GRIGIO, 8% CHARDONNAY
ALCOHOL: 12.0%
TA: 5.45 g/L
pH: 3.35
HARVEST DATE: Late August 2017

