



CAVALIERE D'ORO

PINOT GRIGIO

VALDADIGE 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: Soft-press and fermentation with selected yeasts at a 15°-17°C (60°-64°F) controlled temperature in stain steel tanks for 10/15 days. After fermentation, the wine is kept at a controlled temperature of 15°-16°C in stainless steel tanks until bottling.

VINTAGE NOTES: 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: This Pinot Grigio benefits from the microclimate of the particular Valdadige area that gives the wine a straw-yellow color and an impressive fruity bouquet. Medium bodied with a lean mineral-edge, backed up by fresh fruit and vibrancy on the palate, showing tropical fruit on the finish.

FOOD PAIRING: Pair with appetizers, pasta with vegetables, fish and white meat dishes like chicken.

GRAPES: 92% PINOT GRIGIO, 8% CHARDONNAY
ALCOHOL: 12.5%
TA: 5.75 g/L
pH: 3.44
HARVEST DATE: 20th AUGUST, 2017

