

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## **BACARO** **PINOT GRIGIO**



### **THE GRAPE:**

Grapes for our wine come from the Northeastern Friuli region of Italy, where the Pinot Grigio grape has been cultivated for more than a century. The Pinot Grigio grape is genetically related to Pinot Noir and Pinot Blanc, and is easily subject to color mutation. The skin color of the grapes can range from a bluish gray to a delicate pink, depending on the clone and the geographic zone. In fact, the word "Grigio" means gray in Italian, although the juice is drawn off the skins before the skins impart a tint to the wine.

### **APPELLATION:**

Pinot Grigio Friuli DOC

### **VINEYARD LOCATION:**

Friuli Venezia Giulia

### **GROWING SYSTEM:**

Cordon-trained, spur-pruned and pergola trentina style

### **TIME OF HARVEST:**

September

### **SERVING TEMPERATURE:**

50-55 degrees

### **TASTING NOTES:**

This wine has a clear, straw yellow color, with light golden reflections. The bouquet offers rich aromas of tropical fruit with hints of honey, apple and citrus. Delicate floral notes, good acidity and minerality. The wine is light bodied, with a pleasantly soft palate and a long finish.

### **FOOD PAIRINGS:**

Grilled vegetables, seafood first courses, and light, salted fish. It is exceptional with lasagna, pasta dishes and with crab salad and crab spread. Great with the typical Venetian Cuisine.

Now available also in 20L Keg!

