



Cantina Tollo - Pinot Grigio

Abruzzo, Italy

Terroir and cultivation data

Location of vineyards: Campomarino, Termoli

Grape variety: Pinot Grigio 100%

Harvesting period: end of August, early September

Fermentation:

Method and duration of maceration with skins: destemming, soft crushing, settling of the must and fermentation temperature control in stainless steel tank.

Bouquet:

Fruity, with fresh fruit nuances and a delicate flowery touch

How to serve:

Fish, appetizers, white meats and fresh cheese