

# ClasSicO

Fine Wines & Spirits  
-est. 2002 -

## Alverdi Pinot Grigio



**Varietal:** 100 % Pinot Grigio

**Soil:** Mixed Clays

**pH:** 3.25

**Acidity:** 5.6 g/l

**Residual Sugar:** 4 mg/l

**Dry Extract:** 21 mg/l

**Appellation:** Terre Degli Osci, Abruzzo

**Tasting Notes:** A pale yellow straw color in the glass with a fresh, floral bouquet with notes of acacia flowers. This dry white wine is well-balanced with lively white fruit flavors.

**Winemaking:** Machine harvest in the first half of September. The wine is fermented in stainless steel vats for 10 to 12 days at about 17°C

**Food Pairing:** Excellent as an aperitif, this wine can also be paired with grilled fish and courses based on mushrooms.

**Accolade:**



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