

PRODUCT OF ITALY

LUCCIO

PINOT GRIGIO

CHIANTI

CHIANTI WICKER

SOURCE: *Italy*

Italy

Italy

REGION: *Delle Venezie, I.G.T*

Chianti, D.O.C.G.

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GRAPE VARIETAL: *100% Pinot Grigio*

90% Sangiovese / 10% Canaiolo

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HARVEST AND WINE MAKING NOTES: *Grapes are hand harvested in mid September and gently pressed. Fermentation takes place for approximately 15 days in temperature controlled tanks at 64°F, using select native yeast. The wine is fined and filtered before bottling.*

Grapes are harvested by hand. Maceration takes place on the skins for 17 days at a controlled temperature of between 78° - 80° F in stainless steel tanks.

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CHARACTERISTICS: *Yellow gold in color with aromas of pear and green apple, this well balanced wine presents crisp, clean tropical fruit flavors.*

Ruby red color with aromas of dark fruit and licorice, this wine features rounded tannins with flavors of black cherry and plum.

Intense ruby color with aromas of vanilla and spice. This wine features round tannins and is best enjoyed young.

FOOD PAIRINGS: *Pairs perfectly with poultry, fish and vegetarian dishes.*

This wine compliments grilled meats, pizza and pasta dishes.

The perfect accompaniment to tomato and pepper dishes, light meats and hors d'oeuvres.

SIZE: *750ml*

750ml and 1.5 L

750ml

SERVING TEMP: *Chilled (45°F - 50°F)*

Room Temperature (57° - 62° F)

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ALCOHOL: *12.0%*

12.5%

12.5%

RESIDUAL SUGAR: *3 g/l*

1.4 g/l

1.4 g/l

ACIDITY: *5.7 g/l*

5.2 g/l

5.2 g/l

UPC: *0-84279-34974-9*

750ml



0-84279-95028-0

750ml



0-84279-95042-6

750ml



0-84279-95027-3

1.5 L



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