



## 2013 Tre Fratelli Pinot Grigio

**STORY:** Tre Fratelli means “Three Brothers” and the label represents the three hillsides in Veneto where the grapes are grown. Tre Fratelli wines symbolize the finest traditions of Italian winemaking.

**TASTING NOTES:** A lively, dry and crisp white wine, this grape variety has become the most popular choice for grilled seafood, poultry and veal dishes in white sauce. The honey-pear, apple and citrus flavors will invigorate your palate; the mellow finish with a hint of white pepper spice adds to its refreshing quality.

**VINEYARD NOTES:** Tre Fratelli is sourced from three hillside vineyards in the Veneto region of northeast Italy, the heartland of Pinot Grigio production. Hillside vineyards grant extra exposure to both sunshine and breezes that ensure healthy vines and grapes.

**VINIFICATION:** After harvest, the grapes are destemmed, crushed and fermented. Temperature controlled stainless steel vats are used to preserve the wines fruit forward, fresh and clean flavors.

**VINTAGE:** A cool spring lead into a warm but not hot early summer. Temperatures returned to normal in the hotter part of August allowing for good phenolic ripeness. Expectations were tempered, however, by several hail events scattered throughout the region before harvest in September.

Type	White
Varietal	100% Pinot Grigio
Country	Italy
Region	Veneto
Alcohol Content	13.0%
Case Production	10,000 cases
Bottle Size(s)	750ml



### Five Grapes Green Wine Key

Carbon Neutral  Sustainable  Conversion to Organic  Organic/Biodynamic  Organic/Biodynamic & Carbon Neutral 