

VILLA SAN MARTINO PINOT GRIGIO, VENEZIA GIULIA



100% Pinot Grigio. Aromas of ripe fruit, pear and apple with hints of almond and toasted bread. Smooth juicy palate with lots of fruit. Crisp, dry and balanced. Overtones of lemon-lime with a pleasing aftertaste. From the hills of far northeastern Italy. Great as an aperitif! Pairs wonderfully with hors d'oeuvre, soups, fish, white meat and Asian cuisine.

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 59° - 63° F.

Cabert, or the Cantina di Bertolo, established in 1960 in Bertolo, the farming village located in the middle of the "Friuli Grave" plain. It is a cooperative winery in the Udine region, 40 miles northwest of Trieste and 20 miles west of Slovenia. The high regard for Cabert is due to its owners, who come from some of the oldest and most acclaimed families in the region. Made by people who draw from centuries of passion and keen attention for the grapevine—a cultural heritage handed down through the generations. The cantina produces a variety of grapes from contracted family farms in Friuli-Grave, a wine region within the classification of Friuli–Venezia Giulia spanning 18,500 acres across the provinces of Udine and Pordenone. Today it continues to serve its hundreds of member families by vinifying and marketing high-quality wine in large volumes.

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Tasting Note:

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Shelf Talker:

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