## COLTERENZIO PINOT GRIGIO VENEZIE 'LUMO'



100% Pinot Grigio. Pale yellow color with green nuances. Seductive aromas of citrus and white peach with a hint of mint. Medium rich on the palate, with a nice fruity note and crisp minerality. Simultaneously fresh, penetrating, and refreshing with tangy acidity on the finish. Perfect as an aperitif. Try paired with grilled fish, mushrooms, or pesto.

Alto Adige is at the point where northern and southern Europe meet. Viticulture in the area goes back at least to Roman times and the people are as likely to speak German as Italian. With both snow-covered mountains and fruitful valleys, it is a mixture of Alpine and Mediterranean climates. The grapes were sourced from grower vineyards located in various nooks and crannies within the Dolomites, spreading out between Trentino Alto Adige, and the province of Belluno in Veneto. The soil is primarily gravely and sandy and the microclimate Mediterranean and Alpine at the same time, with sunny warm days and cool nights. The juice was fermented in stainless steel tanks at controlled temperatures, after which the young wine refines on its fine lees for a few months before bottling.

The Colterenzio winegrowers' co-operative was founded by 28 vintners in 1960. Over the years other passionate viticulturalists from diversified micro-zones in the area joined the collective, and today nearly 300 members cultivate approximately 740 acres of vineyards. Today it has been recognized as one of the best wineries in Italy. Absolute dedication to grape growing is the priority among all Colterenzio vintners. From first planting the vines to harvesting the grapes by hand, they believe that the work in the vineyard is determined by the rhythm of nature. The resulting wines unite crisp, Alpine fragrance with Mediterranean spice and warmth.

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## Tasting Note:

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## Shelf Talker:

