



## WINE FACT SHEET

### PINOT GRIGIO DOC DELLE VENEZIE

#### Wine Description

Made entirely from Pinot Grigio grown in the Veneto regions of northeast Italy, this wine ferments in stainless steel to preserve its wholesome freshness and fruitiness.

#### Tasting Notes

Brilliant lemon-green color, Kris offers enticing aromas of acacia-flowers, citrus, tangerine and hints of almonds. Recommended with risotto, tossed salads, homemade pasta and grilled white meats or salmon.

#### Vineyards Characteristics

Production area/name of vineyard:	Region of Friuli
Soil composition:	silt and clay
Training method:	Guyot and Casarsa
Elevation (meters):	100-400
Vines/ha:	6.000-10.000
Yield/ha (tons):	8-10
Exposure:	southern/southwestern
Year vineyard planted:	1965/1985 and later
Agronomist/Vineyard Manager:	Klaus Pernter

#### Winemaking & Aging

Varietal composition:	100% Pinot Grigio
Harvest time:	September
First vintage of this wine:	1992
Number bottles produced of this wine:	ca. 3.000.000

#### Fermentation

Fermentation container:	stainless steel tanks
Length of alcoholic fermentation (days):	6-10
Fermentation temperature (°C):	16-20

#### Aging

Aging container:	stainless steel tanks
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#### Producer Profile

Owned by:	Kris Winery
Winemaker:	Kris Winemakers Team
Total acreage under vine (ha):	350
Estate founded:	1880
Winery production total (bottles):	ca. 3.500.000
Region:	Trentino – Alto Adige
Country:	Italy



Schneitz