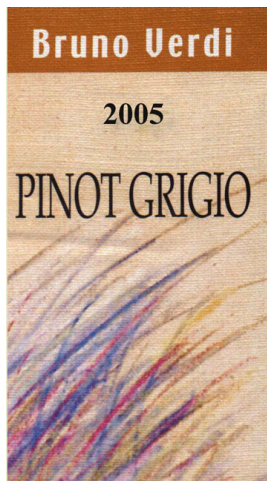


Bruno Verdi



Pinot Grigio



At a Glance:

- **Appellation:** DOC Oltrepò Pavese
- **Uvaggio:** Pinot Grigio (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11.5 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 6.2-6.4 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple parcels in the communes of Canneto Pavese and Castana
- **Soil Types and Compositions:** Sand, silt, and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500-6,000 vines/ha
- **Average Yields:** 120 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** Fermentation with indigenous yeasts in stainless-steel tanks in most vintages, with selected yeasts used only when necessary.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine is racked off its lees following alcoholic fermentation
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, sterile filtration
- **Sulfur:** c. 60 mg/l total sulfur

In The Glass:

Verdi's Pinot Grigio is a fine, elegant wine of great balance and relatively low alcohol, perfect as an aperitif or to accompany fish, white meats, or simply prepared vegetables.