

Villa Cieri

Pinot Grigio

Varietal: Pinot Grigio

Wine Notes: Pale straw-yellow with green hues; delicate, harmonious bouquet with hints of citrus fruit and pear. Flavorful and crisp, with a pleasing finish.

Wine Making Technique: The stalks are removed from the grapes. The juice is cold fermented for about two weeks and then moved into stainless steel tanks, where the malolactic fermentation is induced. After about six months of rest, the wine is bottled and released on the market.

Estate & Wines: Amidst the gently rolling hills of Abruzzo on the eastern side of Italy, a family of dedicated winemakers has been quietly developing almost 500 acres of their family-owned vineyards for over 80 years. Grandfather Nicola died in 1988 at the age of 99. Father Enrico, along with sons Paolo and Lucio Cieri, has continued the tradition of making fine wines; a skill passed down from many generations. Villa Cieri has been long known for wines produced with the traditional Montepulciano and Trebbiano grapes. In recent years, the family added Pinot Grigio, Chardonnay, Merlot and Sangiovese to plots selected for individual variety. This clear example of innovation in the local agronomy and viticulture has placed them in the Italian winemaking forefront of the 21st century. The Villa Cieri wines are produced with carefully selected, premium grapes. The advanced winemaking techniques and cutting-edge technology employed at the winery makes it possible to produce genuine and fresh wines, with diverse character.

Recommended Pairings: Best served with a large variety of appetizers, first dishes, fish, and shellfish. Serve it at about 50°F.



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