



SYLTBAR®

Be Happy, Live Healthy, Drink SYLTBAR



Pinot Grigio 2017 - White Linen

Production: San Simone, from the hills of Conegliano Friuli, Italy believes wine is grown in the vineyards, not made in the cellar. Taste the respect for nature in our wines.

Grape Variety: 100% Pinot Grigio without additives

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 90 ql/Ha, living soil, giving the wines a mineral-rich body

Harvest Period: 1 week of September biodynamic through natural practices

Vinification: Crushing and destemming, gentle pressing white fermentation in stainless steel tanks at controlled temperature (64.4-68 °F) aging in stainless steel vats in contact with the fine lees bottling done after 8 months of harvest

Process: Using stainless steel tanks achieves a clean style. Unlike new oak barrels, tanks do not impart flavor on the wine, which allow the true terroir and grape to be expressed

Alcohol content: 13% by vol.

Nutrition: 125 calories per 6oz glass calorie count / glucose level. No chaptalization adding sugar to the grape, no chemical additives for aroma, color, flavor or texture enhancement.

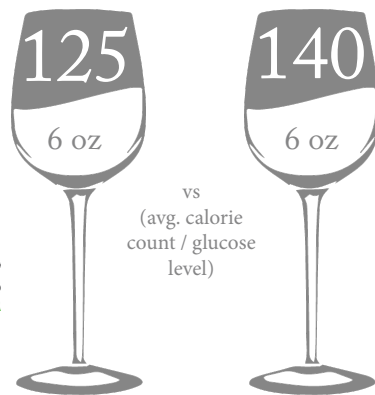
Color: Light straw vanilla color with slight coppery reflections

Nose: Fresh, fruity, nuance of pear, apricot & sensation of almonds

Palate: Gradually acquires, very good intensity and personality

Food Pairing: Serve with vegetables, risotto, soups, fish, pasta, fusion and exotic dishes

Serve: Ideal at 50-53.6°F



White Wine

Low On Sulfites

Vegan

LOW ON SUGAR

greenproject
ITALIA