

# KATARI

PINOT GRIGIO



#### DESIGNATION

Oltrepò Pavese Pinot Grigio DOC

#### GRAPE VARIETY

100% Pinot Grigio

#### PRODUCTION AREA

Oltrepò Pavese

#### HARVEST PERIOD

End of August / Beginning of September

#### WINEMAKING

The grapes are softly pressed before the alcoholic fermentation which occurs in stainless steel tanks at a controlled temperature.

#### AGING

The wine does not undergo malolactic fermentation. It is held on the lees in stainless steel tanks for about 6 months until just prior to bottling, and then it rests for at least 2 months before release.

#### ORGANOLEPTIC CHARACTERISTICS

Pale straw yellow color with green hues, on the nose, it is fresh floral with fruity aromas of pear, apple, and jasmine. A dry, medium-bodied white wine, with marked crispy acidity. On the palate, it is fresh, well balanced, with a pleasant lingering finish.

#### FOOD PAIRINGS

Ideal as an aperitif and in combination with fish appetizers and white meats, such as rabbit and poultry. A good pairing for salads, light and pureed soups and fish first courses.