



Franchetto Pinot Grigio IGT VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from grapes to eat to grapes to make wine in 1936. Antonio Franchetto continues the long history of growing varieties typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

Varietal: Pinot Grigio

Viniculture: Fermentation in stainless steel tanks at controlled temperatures.

Alcohol: 11% vol.

Tasting Notes

Appearance: Straw yellow color.

Nose: Pear and golden apple and delicate spicy notes.

Palate: Ethereal, fragrant and slightly floral yet fresh and persistent. Minerality, sliced apples, white pepper, Bosc pear and ample acidity.

Food Pairing: Aperitif, seafood salads, fish-based first courses, shellfish



Veneto Wine Region of Italy

Climate: There are two different climactic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

Veneto is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and **Soave**. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Pinot Grigio and Chardonnay are used.

Pinot Grigio: A grayish-blue fruit, Pinot Gris can have a brownish pink to black and even white appearance. The color of wine produced ranges from a deep golden yellow to copper and even a light shade of pink. As a teinturier, it is one of the more popular grapes for orange wine (or ramato in Italy).

In Italy, Pinot Gris is Pinot Grigio. Vineyards are in Lombardy (Oltrepo Pavese), Alto Adige, Veneto, and Friuli-Venezia Giulia region.