



La Farra Pinot Grigio IGT VENETO (ITALY)

Located in the commune of Farra di Soligo in the heart of the Treviso province in the Veneto region, La Farra is owned & operated by the Nardi family. They strive for exceptional quality through gentle care of the land & vines, along with meticulous wine making processes from start to finish.

Vineyards, based in Colle di Attila and Varizzet, around Farra di Soligo (TV), are organized according to “Guyot” method. The soil is chalky and riddled with clay.

Varietal: Pinot Grigio

Viniculture: Stainless steel. The slow fermentation is made keeping the juice at 18 degrees for 10-12 days.

Alcohol: 11% vol.

Tasting Notes

Appearance: Straw yellow with green hints.

Nose: Clear with wisteria notes

Palate: Intense with notes of apricot, green apple with the right level of acidity.

Food Pairing: Herbaceous soups, egg-based courses, white meat lightly cooked like rabbit stew with olives and celery



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.