

J. S T R E C K E R S E L E C T I O N S



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: 100 % Pinot Grigio.

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

Alcohol: 11% vol.

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

Veneto is one of the foremost wine producing regions of Italy both in terms of quality and quantity. It produces the largest quantity of DOC and DOCG wines in Italy. There are two different climates in Veneto. It is mostly continental but has a Mediterranean climate closer to the Adriatic Sea.

Pinot Grigio is the name for Pinot Gris in Italy. The color of wine produced ranges from a deep golden yellow to copper and even a light shade of pink. It is one of the more popular grapes for orange wine (or ramato in Italy) and it is the 3rd most planted white grape in the Veneto region. It can also be blended with the Glera grape to make Prosecco.

Pinot Grigio is indeed a white grape, but it has dark skins (grigio means “grey” in Italian). In order to produce the pretty “Ramato” (copper) color there needs to be brief skin contact during maceration.

Regional Credit Info: [Society of Wine Educators](#), [Wikipedia](#)