

BRIGANTI WINES



*nannina
filomena*

PINOT GRIGIO TERRE DI CHIETI I.G.P.

Steeped in the history of Italy's unification in the 1880s, our philosophy of winemaking is reflected in the passion of those who fought against oppression and sought refuge in cultivating the land. We celebrate Filomena D'Orazio who represents the strength and courage of her time and who we are proud to author our signature Pinot Grigio.

GRAPE	Pinot Grigio 100%
COLOR	Straw Yellow
VINTAGE	2022
APPELLATION	Pinot Grigio IGT
ALCHOL CONTENT	12,5% vol.
YEARLY PRODUCTION	280,000 bottles
CULTIVATION	Guyot System
PLANT DENSITY	4,000 vines per hectare
YELD PER HECTARE	66,138 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST PERIOD	End of August
WINEMAKING	Carefully selected grapes, soft pressing, fermentation-controlled temperature 64.4°F.
FERMENTATION TIME	10-15 days
REFINEMENT	Stainless
NOSE AND TASTING	Lively and fruity, this wine displays an attractive bouquet of citrus fruits, chestnut, and honey. On the palate, the wine is light in body with delicate texture, expressing notes of lemon, pear, and hazelnuts. Refreshing acidity and a touch of nuttiness.
PAIRINGS	Fresh summer salads with ripe peaches and sweet balsamic vinaigrette. Seared Scallops with sauteed spinach and warm Tuscan beans. Fresh raw oysters in herb garlic sauce.
SERVING TEMPERATURE	46.4°F-50°F