



**13** CELSIUS  
ITALY

**2017 PINOT GRIGIO**  
*Delle Venezie D.O.C.*

## FRUIT-FORWARD • BRIGHT • CITRUS



13 Celsius® Pinot Grigio is a fruit-forward, refreshing wine that brightens any meal. When the bottle is chilled to 13° Celsius, the ideal temperature to enjoy this wine, **the label changes to blue**, providing impeccable taste in every glass.

## VITICULTURE

Fruit for 13 Celsius Pinot Grigio was sourced from the cool climate of the Veneto region in Northeast Italy, where the Alps help protect the region from the cold winds that come from the North, and the Mediterranean heat provides the perfect climate for ripening. After harvesting, the grapes are quickly transported and softly pressed to ensure maximum freshness.



## VINIFICATION

The fruit was harvested using state of the art machine harvesters that selectively separate out any non grape material resulting in very clean fruit delivered to the winery. Fruit parcels were assessed and those selected for 13 Celsius were fermented in small format stainless steel tanks. Minimal handling and interference retained purity of fruit through to fermentation. Cooler ferments resulted in crisp, fresh wines with intense varietal characters.

## TASTING NOTES

Full and complex, this wine has hints of freshly picked pears, lemons, and ripe pineapple. This 13 Celsius Pinot Grigio pairs precisely well with fresh seafood, sauced pastas or as an aperitif.

## WINE ANALYSIS

Varietal Breakdown: 100% Pinot Grigio  
Alc - 12.5% TA - .63 g/100ml Ph - 3.30 RS - 0.50 g/100ml

**CRAFTED TO THE PERFECT DEGREE™**