



VARIETALS

Pinot Grigio (Pinot Gris)

FEATURES

Bottle, Screw cap

ABV

12%

AVAILABLE SIZES (L)

0.750, 1.5



Bosco dei Cirmoli

Pinot Grigio

ITALY, VENETO, DELLE VENEZIE DOC



WHITE



WINERY OVERVIEW

Bosco Viticoltori Associati is located in Salgareda, within the Marca Trevigiana borders, in between the Adriatic sea and Eastern Alps, a land with a historical tradition of wine production. In this area, environmental conditions and industrious people have generated a wine growth and production tradition which is recognized all over the world. Since 1948, Bosco Viticoltori Associati has produced wines. With its consolidated know-how and modern structures, Bosco produces a range of wines with a fruity, intense bouquet, with a vivacious, harmonious and smooth taste, which are emblematic characteristics typical of this territory.

The delicate operations of harvest and selection, followed by pressing and temperature thermic control fermentation, take place while respecting the grapes' nature and complexity. Aroma, color, structure and flavor are guaranteed for a premium quality wine.

VINEYARD

The grapes are selected from vineyards in northern Veneto, in the northeast of Italy which is considered one of the most representative Italian region for the production of Pinot Grigio.

TERROIR

Bosco is located between Veneto and Friuli Venezia Giulia which is delimited by the Alps in the northwest and the Adriatic sea in the southeast. The sea tempers the cold winter and the mountains protect the area. The soils are made of clay, ideal for white wines to give freshness and a unique elegant acidity.

VITICULTURE

The most common systems growing systems are Guyot and Sylvoz, with an age of the vines between 5 and 30 years old. The vineyards are conducted according to the Organic procedures. The harvest is mainly done by machine at the beginning of September.

VINIFICATION

The grapes are de-stemmed and very softly pressed. Fermentation lasts 7 days at 18°C with selected yeasts. The must is separated from solid with cold clarification. The wine is cold stabilized at -4°C and then filtered with cross flow.

TASTING NOTES

Straw yellow color. Citrus and peach notes. Delicate, velvety, and harmonic. Pairs well with appetizers, entrees, and fish courses.