



"SALUTE!"
MARIO ZANUSSO
 WINEMAKER: FRIULI, ITALY

ABOUT THE WINEMAKER

Mario Zanusso produces charismatic wines that capture the sunny slopes of Friuli. Mario's winemaking philosophy is that the maximum expression of his wines lies in purity: all you can find is only what the grapes have given them. For this reason, the entire process in the cellar must be carried out with absolute accuracy. Simplicity is never a starting point, but rather the point of arrival: it is a research which, from pruning to bottling, feeds on cleanliness, precision and definition. He has chosen steel tanks and vats made of cement - ancient, material and therefore fascinating - which guarantees a lightness to the wines he produces and is the aim of his compelling obsession.

VITICULTURE & SOIL

Our Pinot Grigio vineyards are on calcareous-clayey soils in the best wine-growing areas of the Friuli plain, already mapped at the time of Queen Maria Theresa of Austria through the classification of the Crus of the County of Gorizia-Gradisca (1787).

WINEMAKING

Following hand harvesting, the grapes were whole cluster pressed to ensure delicacy in this wine. The juice was cold settled and racked, before fermentation by native yeast ensued. Fermentation temperatures were maintained below 22°C, and persisted for 14 days before completion to dryness. Following fermentation the wine was racked off its coarse lees, and aged on its fine lees for 6 months, with battonage twice a month.



AVERAGE AGE OF VINES
 30 years old



SOIL
 Clay



ALTITUDE
 200 meters above sea level



GRAPES
 Pinot Grigio 100%



TASTING NOTES
 Crisp, clean, peaches and white flowers



SCIENCE
 Alcohol: 12% Acidity: 6.7
 PH: 3.37 Residual Sugar: 0.0



PINOT GRIGIO



250 ML CAN



8 53451 00823 7



4 PACK - 250 ML CANS



8 53451 00825 1



20L KEG



"It's delicious and crisp but still has a ton going on flavor-wise. It's an absolute favorite and will become a staple!" - Alison H.



"Very crisp new flavor. Perfect for a summer party!" - Marina L.