

Sânziana - Pinot Grigio



Year:	2024
Variety:	Pinot Grigio
Alcohol content:	11.5 %
Appellation:	Wine of Romania
Acidity:	4.6 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

The picked estate grown grapes were harvested early in the morning –to avoid heat which causes Pinot Grigio to become too pink during vinification. The grapes were lightly crushed and then further cooled to 8° C before a gentle pressing in state of the art vacuum presses. Free run juice is separated from the heavier press fractions and decanted in stainless steel temperature controlled tanks – for 48 to 72 hours - until perfectly clarified. The clear juice is transferred to stainless steel fomenters and inoculated with selected yeast to begin fermentation which took 3 weeks at 10°C. The wine is kept on fine lees until bottling. Twist off caps are used to maintain freshness and the quality of the wine.

| Tasting notes |

Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity. This is what Pinot Grigio should be.

| We recommend this wine with: |

Chicken Panang curry.

| Serving temperature:|

8°C - 10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml