



EST. 1904
MEZZACORONA

VENTESSA

PINOT GRIGIO

HEALTHY. SUSTAINABLE. HAND PICKED. ITALIAN PINOT GRIGIO.

VINIFICATION

The grapes are immediately crushed and undergo a very short cold maceration in the press. The grapes are then softly pressed. The musts are then fermented for 8 days. The wines are kept on the yeasts in steel tanks.

CHARACTERISTICS

It boasts a youthful aromatic profile of flowers and fruit, ranging from lily of the valley and broom flowers to melon and white peach.

NATURALLY LOW-CALORIE PROCESS

Ventessa is made without chemical alteration. Our sunny days favor optimal aromas, cold nights help preserve acidity, and the Ventessa wind accelerates the ripening of grapes without increasing the sugar level, yielding crisp flavors and naturally lower alcohol.



VEGAN • NO ADDED SUGAR • GLUTEN FREE • NO FLAVOR ADDITIVES • NO CHEMICAL TRANSFORMATION

PAIRINGS

As an aperitif, served with delicate finger foods, shellfish, medium mature cheeses, baked & fried fish dishes.

APPELLATION

IGT Dolomiti

ANALYSIS

90 calories per 5oz. serving

9% alcohol

Carbohydrates 3g

Fat 0g

Protein < 1.0g

SERVING TEMPERATURE

46-50°F



90 CALORIES —
NATURALLY LOW CALORIE
& LOW ALCOHOL WINE



Pinot grigio is a grape variety which has found its ideal home in Trentino. This unique alpine context in the wine growing world brings out Pinot Grigio's different styles thanks to the pedo-climatic environments in which it is cultivated.

www.ventessa.wine

prestigewineimports.com