Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

**SOIL**
Alluvial, silt and clay.

**PRODUCTION TECHNIQUE**
Soft pressing with must fermentation at controlled temperature.

**BOUQUET**
Fresh melon and pear.

**TASTE**
Pear with a hint of almond.

**FOOD PAIRING**
An ideal accompaniment for light appetizers, fish, and seafood.

**ORIGIN**
Vineyards in the best areas of the Tre Venezie Region, Italy

**VARIETIES**
100% Pinot Grigio

**ANALYSIS**
- Alcohol: 12% Vol
- Total Acidity: 5.15 g/l
- Residual Sugar: 4.5 g/l

**SIZE(S)**
750ml 0 80516 26804 0

**PACK(S)**
750ml 12pk

**Juicy pear flavors with bright acidity. Pinot Grigio that echoes Sartori’s love of Verona.**