

# **GRIFONE WHITE BLEND - ORGANIC WINE**

**REGION** Italy

ALCOHOL 12 %

**GRAPES** White grapes blend from Italy - 90% Zibibbo, 10% Riesling - Organic Certified

## **VINIFICATION & REFINEMENT**

Soft-crushed grapes and free-run must are processed at low temperatures. Fermentation at controlled temperature (14/15° C).

Only native yeast are used in the fermentation process and minimal sulphites during the winemaking process.

When fermentation is perfect the wine is stored underground in tanks at a constant low temperature before bottling.

#### **CURIOSITY**

Surrounded by the romantic atmosphere of "osterie" and wine bars along the little roads of Italian villages, it is tradition to drink a crisp and aromatic white wine, the "Bianco". A perfect everyday drinking, famous for its food pairing capability and a great alternative to Pinot Grigio and White Zinfandel. Try it chilled with light fare and with your favorite medley salad.

## **WINE DESCRIPTION**

Colour: Pale yellow crisp with green reflections.

Bouquet: Floral and fresh bouquet.

Taste: Peach, honey and apricot fruit flavours.

### **ORGANIC WINE**

Is wine made from grapes grown in accordance with principles of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides. In the USA like in Europe, strict rules govern the organic winemaking process at all stages of production including harvesting, the types of yeast that can be used during fermentation as well as storage conditions. These rules are applied for all imported and domestic wines that acquire ORGANIC certification. In the USA, the total sulfite level must be less than 20 parts per million in order to receive organic certification. The natural and organic wine movement is one response to the global commodification of winemaking.

#### **FOOD PAIRINGS**

Ideal with salads and appetizers. Great with poultry and fish dishes. Especially suitable for pairing with vegetarian and vegan dishes. Serve chilled.