



## HOUSE OF TOWNEND

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### Pinot Grigio, Amori

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<b>Price</b>	£9.99
<b>Code</b>	AMOR005

When Pinot Grigio is good, it can be such a treat; simple and yet so delicious, and certainly this Pinot Grigio just sings its gentle, nutty, crisp green apple character from the proverbial rooftops. In bald terms it is a dry, white wine from the Veneto region, but in the glass it is just deliciously open, soft and zesty with a wonderful refinement to it. Refreshing and clean on the palate.

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#### **Tasting Notes:**

A fresh and fruity wine, with a bouquet of almond butter, green apples and citrus fruit, elegant and perfectly balanced on the palate.

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Specification	
Vinification	The grapes are destemmed and very gently pressed in an pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled condition of 18°C in stainless steel tanks for approximately 10- 15 days.
ABV	11%
Size	75cl
Drinking Window	Drink Now
Country	Italy
Region	Veneto
Type	White Wine
Grapes	Pinot Grigio
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	The Wine People
Producer Overview	The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.
Closure Type	Screw Cap
Food Matches	Serve chilled with pasta, fish, shellfish, white meat or Mediterranean-style salads.