



## HOUSE OF TOWNEND

### Pinot Grigio, Amori

Price	£9.99
Code	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.

#### 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	
<b>Vinification</b>	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.
<b>ABV</b>	11%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Type</b>	White Wine
<b>Grapes</b>	Pinot Grigio
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	The Wine People
<b>Producer Overview</b>	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 wines. 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.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Serve chilled with pasta, fish, shellfish, white meat or Mediterranean-style salads.