

Vallagarina

Vallagarina Pinot Grigio

Italy - Veneto

Pinot Grigio



The History

Cantina Valdadige is a cooperative - set up in 1957, right in the heart of the part of the Valdadige in the province of Verona - with more than 200 partners. All of them are passionate vine-growers who have been able to create – with dedication and know-how - a paradise of vineyards at the foot of the valley hill.



The Vineyard

In valdadige (the valley of the river Adige) references to viticulture in documents date back to 1253 in the "Statuto di Peri" (Statute of Peri) which defined penalties for whoever caused damages to the "Vinea" (the vine). In 1406, under the control of the Republic of Venice, some edicts provided for "the orderly growing of the vines". In 1406, under the control of the Republic of Venice, some edicts provided for "the orderly growing of the vines."



The Wine

The particularly fine varietal aroma has sensations of fruit and vanilla. Cold maceration, soft pressing with very low yields in order to extract only the best part of the grapes so as to obtain an elegant wine. Color: Straw yellow.

It should be served at a temperature between 12/14°C in a moderately wide long-stemmed glass



Tasting Notes

Dry, slightly acidulous, fresh and persistent



Food Pairing

It can be an aperitif wine. It matches vegetable starters and delicate soups.

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