



IL CONTI Veneto

Surrounding Venice in northerneastern Italy, the Veneto is particularly renowned for white wine production, and the soils and mild, rainy climate are ideally-suited to Pinot Grigio. Vines are planted to sun-drenched hillside vineyards with mineral rich soils, ensuring consistently full physiological ripeness and healthy natural acidity of fruit.

An exceptional value in perennially refreshingly crisp, vibrant Italian white wines, Il Conti is harvested from vineyards near Venice and Treviso. The soft-pressed must ferments for 15 to 20 days between 17° and 18°C in stainless steel.

An awesome white wine value, Il Conti Pinot Grigio is crisp and vibrant, featuring ripe peach and apple flavors with a pleasing mineral finish. Pale straw yellow; clean, intense nose, quite dry on the palate with a pleasant citrus finish. Extremely versatile: an ideal complement to seafood salads, fish, shellfish-based pasta, white meats and rice dishes, yet an equally excellent aperitif.

Outstanding Pinot Grigio value!



Thank you for your time and for your interest in Connoisseur Wines.