IL POGGIONE

2015



Wine	Pinot Grigio Leopoldo Franceschi
Varietal	Pinot Grigio
Vintage	2015
Alcohol	14%
Source	Vineyards planted between 150 and 450 metres (490 - 1475 ft) above sea level.
Vine training system	Cordon spur
Harvest	By hand
Vinification	24 hours in contact with the skins, fermentation for 25 days at 12 °C (54 F). Partial malolactic.
Aging	In French and American oak barriques.

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Tasting Notes	Straw yellow in colour, it shows fruity aromas of apple and pear, along with a hint of vanilla. On the palate it stands out for the balance between freshness and complexity, and it is characterized by pleasant oaky notes.
Food Pairings	Seafood and shellfish dishes, medium strength cheeses and mushroom savoury pies.