



IL CONTI

Surrounding Venice in northern-eastern Italy, the Veneto is particularly renowned for white wine production. The region's soils and mild, rainy climate are ideally-suited to the Pinot Grigio varietal.

An exceptional value, Il Conti is harvested from vineyards located in and around Venice and Treviso. The soft-pressed must ferments for about 15-20 days between 17° and 18°C in stainless steel vats. Pale straw yellow color. Its clean, intense aromas and dry profile with a pleasant citrus finish make this Pinot Grigio a wine of character and versatility. Il Conti Pinot Grigio is an excellent aperitif as well as an ideal complement to seafood salads, fish, shellfish-based pasta, white meats and rice dishes.

IL CONTI PINOT GRIGIO *Veneto*

This remarkable white wine value from the Veneto is crisp and vibrant, offering ripe peach and apple flavors with a pleasing mineral finish... a delightful aperitif and an exciting accompaniment to salads, grilled chicken and seafood

outstanding Pinot Grigio value!



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

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