

CONTE ALDOBRANDO



PINOT GRIGIO

Name: Villa Sole

Appellation: Toscana IGT

Grape: Pinot Grigio

Vinification: Maceration pre-fermentation (*whence the coppery color*) and then fermentation in stainless steel at controlled temperature

Ageing: 3 mesi in bottle

Color: Bright coppery yellow

Bouquet: Pleasant, good persistence and hints of exotic fruits

Taste: Fresh, mineral and good acidity, notes of peach and hazelnuts in the aftertaste

Food combination: Spaghetti with cuttlefish, herbs rice, Turkey escalope with peas

Alcohol: 13%

Serving temperature: 8°-10°

The Conte Aldobrando estate is located in Tuscany, between Florence and Pisa and belongs to the degli Azzoni family. The total area of the estate is 285 hectares where 18 are cultivated with vineyards and the vinification is made in his own wine cellar located in La Rotta. There is a protected wood area of 180 hectares where the fauna is preserved. The aim is to let the wine express the potential and the specificity of the soil. During the past years big investments were made in order to achieve a sustainable agriculture where the environment is preserved. Few years ago a new resort was open, where is possible to taste the wines having a relaxing weekend surrounded by nature. www.lesodole.it

