name: Pullus Pinot Grigio

classification: Dry skin contact white wine

varietals: 100% Pinot Grigio

appellation: Štajerska, Slovenia

density & yield: 5,000 vines/ha; 1 kg/vine

annual production: 60,000 bottles

alcohol: 13%

climate: Continental, with dry and hot summers, and snowy winters

terrain: The terrain of the entire Štajerska region is made up of steep-sloped vineyards and narrow, wind-rich hill valleys. A diverse geological soil composition, consisting mainly of sand and clay with marl in the lower layers. The vineyards spread out over the finest wine-growing sites of Haloze Hills as well as Slovenske Gorice.

farming: No irrigation. Environmentally friendly cultivation, following the integrated farming guidelines of Slovenia.

vinification: Macerated for 48-72 hours with skins, which gives this wine its salmon color. Made from perfectly ripe grapes that were picked by hand three times over the span of September. Controlled cold fermentation between 16° C - 18° C in stainless steel (inox) tanks. Fermentation is done through high-grade (noncommercial) yeasts. The wine is aged for 6 months in stainless steel tanks on lees, coarsely fined and filtered before bottling.

tasting notes: This is a skin contact white that is fresh and fruit forward. Aromas of pear, green melon and nectarine lead to an oily palate with depth and complexity. Perfectly ripe grapes deliver a luscious wine that is balanced by bright acidity and inviting minerality.

Enjoy chilled, with vegetable dishes, pasta, creamy sauces, poultry, fish and charcuterie.