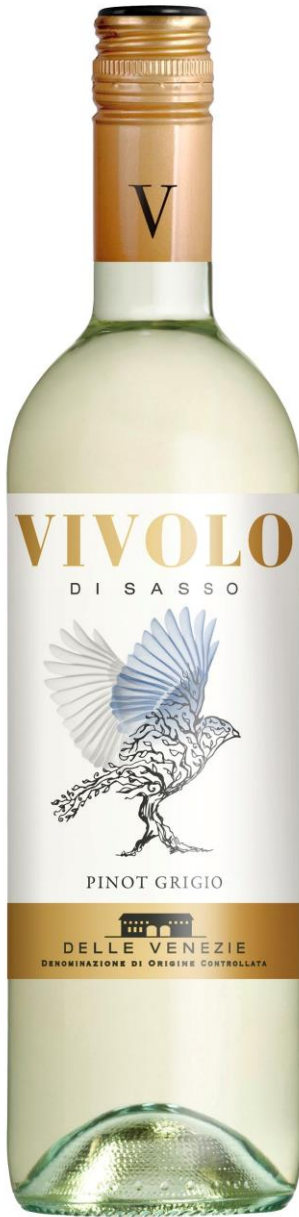


VIVOLO

D I S A S S O



PINOT GRIGIO DELLE VENEZIE DOC

Appeals to a wide audience, pairs well with everything; this wine can enhance any occasion.

INSPIRATION

The dream, the utopia...



CONSUMER SEGMENT

X and Y, two very different generations with some common ground, preferably with a glass in hand!



BRAND

A world without borders: this was the bold vision behind the genius of Ludwik Zamenhof, the inventor of Esperanto: a language that could rise above individual countries and become the key link between peoples. Despite being by definition unachievable, utopias are nevertheless stimulating for those who strive for excellence. Vivolo di Sasso is a lively, cosmopolitan wine that wants to conquer the world, embrace multiple styles and engage all its admirers, experts and non-experts, in a sensory tasting that rises up and stands out on every occasion.



DESIGN

Despite being produced locally, wine becomes global after bottling, ready to meet and win the challenges of international competition. A complex concept expressed in a simple way, through the image of grapevine roots transformed into a bird ready to take flight.



WINE STYLE

Suitable for every occasion, easy-drinking, pleasant to sip as an aperitif and perfect for enhancing everyday meals.



VENETO REGION

Temperate climate, mitigated by the Adriatic Sea; the Alps mountain range protects it from the northern winds. Winters are cold and wet, summers hot and muggy with average temperature variations.



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Pinot Grigio



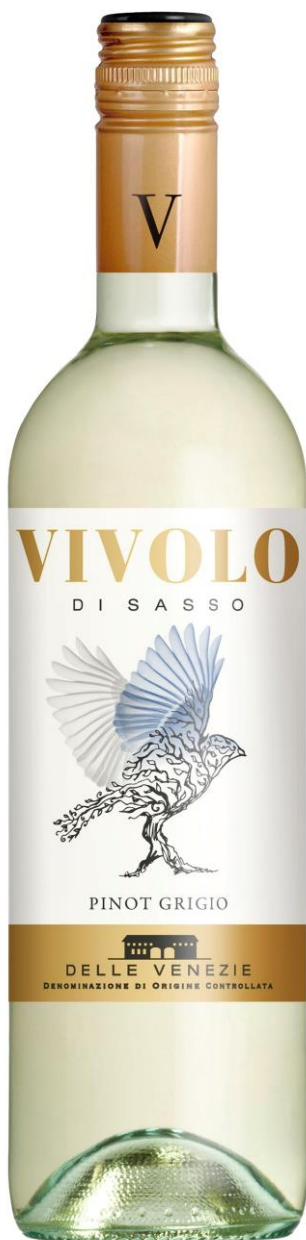
Clay,
calcareous,
marly



10/12 °C



Veneto



12% vol
750 ml



Straw yellow color



Large and fresh bouquet with
apple notes



On the palate it is clean and
fresh with typical mineral taste



Ideal as an aperitif and with any
fish courses

VINIFICATION:

Grapes are crushed and soft-pressed, the resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.