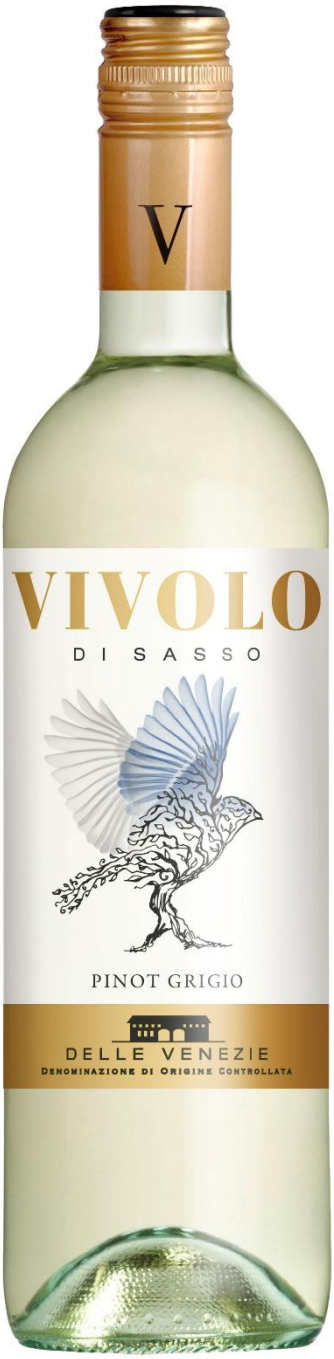
VIVOLO

DI SASSO

A world without borders, this was the maximal ideal guiding the genius Ludwik Zamenhof, the inventor of Esperanto: a language that rose upon the single countries to become the binding element between the peoples. Utopias are by definition impractical, yet stimulating and inspiring people to perform at their best. Vivolo, meaning "I live" in Esperanto, embodies a lively and cosmopolitan wine, which aims at conquering the world, embracing different styles and involving all its admirers, experts and amateurs, in a sensory tasting that rises and stands out in every occasion.



PINOT GRIGIO DELLE VENEZIE DOC

Grapes:	Pinot Grigio
Appellation:	DELLE VENEZIE DOC
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.
Harvest:	First half of September
Storage time:	2 years
Bottle size:	750,1500 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol

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: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.