



VENETO, ITALY



Petronius

MONTECARLO LUCCA

Pinot Grigio

BACKGROUND

Petronius is project founded by friends in the fine food and wine business. The Petronius vision is elemental: to seek out and help introduce to the U.S. the best and most interesting wines from around the world. Achieving this mission is a labor of love and passion. Petronius seeks out and develops strong relationships with small producers in different areas of Italy. There is a close partnership in the vineyards and in the winery to ensure wines under the Petronius label represent the essence and typicity of each wine's region. Petronius wines are supremely food-friendly, reflecting quality, value and a sense of place.

GRAPES

100% Pinot Grigio

VINEYARD

Clayey and gravelly

WINEMAKING

Light pressing with 60% free-run must. Fermentation with cultured yeasts over 12 days at maximum temperature of 14°C/57°F.

AGEING

Sur lie in stainless steel tanks for 5 months; in bottle 3 months.



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INDICAZIONE GEOGRAPHICA TIPICA

PINOT GRIGIO

TASTING NOTES

Straw yellow in color. Intense lingering fragrances of nutmeg and vanilla, peach and ripe tomato and acacia blossom. Dry and crisp taste with ripe, aromatic fruit that display hints of orange zest, mirroring the nose. A wine of exceptionally full flavor, lengthy and elegant.

PAIRING

Enjoy with salads, cheeses, pasta, shellfish and seafood dishes.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

