

# CONTE ALDOBRANDO



## PINOT GRIGIO

**Name:** Villa Sole

**Appellation:** IGT Toscana Pinot Grigio

**Grape:** Pinot Grigio

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

**Ageing:** 3 months 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](http://www.lesodole.it)

