



Perlage Pino Grigio

Vintage: 2006
Appellation: Italy
Varietals: 100% Pino Grigio
Winemaker: Perlage
Certificate: AIAB
Alcohol: 12.5%

This white wine is produced from organic grapes grown in the hills above the river Piave in the Veneto region of northeastern Italy. It is estate-bottled by Perlage, the organic producer. Perlage has been involved in organic viticulture since 1981, and strives to maintain the highest production principles in order to produce wines that reflect their deep commitment to protecting the environment.

Owned by the Nardi brothers, Perlage brings a wealth of experience in technical and scientific development to their process. Ivo Nardi, the company President, is a graduate in Agricultural Science from the University of Florence. Claudio Nardi received his diploma in technical design along with specialized wine course work in sommeliers in Treviso. Claudio is responsible for production and takes special care to preserve the final quality of the Perlage wines.

Perlage's organic cultivation is controlled and certified by Codex, an international food control organization. Only organic composts are used to nourish plants with important nutrients without introducing synthesized chemicals into the environment. All treatments in the vineyard are from natural plant or mineral sources.

Pinot Grigio is a grape variety also known as Pinot Gris in France and the US. It has rich aromas and flavors that bring to mind citrus and exotic fruits. Italian Pinot Grigio has become the most popular white wine sold in the US. We encourage you to try this one made from organic grapes and experience a most natural Pinot Grigio!

Perlage Pinot Grigio is dry, yet fruity to the taste, with a marked richness in flavor. This wine is best enjoyed as an aperitif, or with light pasta dishes, grilled fish, chicken and fresh seafood.



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