



BARONE FINI

PINOT GRIGIO VALDADIGE

2015

BACKGROUND

Cultivating vineyards has been a family business since 1497 when the two noble Venetian families united in marriage and began producing wine in northeastern Italy. Today, the Bonmartini-Fini family continues to manage this venerable property and produce DOC wines of the highest quality.

APPELLATION

Trentino-Valdadige

VARIETAL COMPOSITION

100% Pinot Grigio

Alcohol: 12.5%

DESIGNATION

Denominazione di Origine Controllata (DOC)

WINEMAKING

Barone Fini leverages winemaking practices in a manner as natural as possible and with little human interference. All of the fruit for Barone Fini is sourced from 25-30 year old vines and is hand harvested to ensure that only the best fruit is used.

Vinified in an ultra-modern winery located atop the ruins of an ancient Roman winery, Barone Fini adheres to the highest standards of production.

TASTING NOTES

Aromas of subtle floral notes and lemon mist. Round fruit fills the mouth with ripe, juicy flavors of honeydew melon and ripe apples. Bright acidity balanced with warm minerality create a lingering, crisp finish.

FOOD PAIRING

This incredibly versatile wine can be enjoyed alone, as an aperitif, or paired with a variety of cuisines, like seafood, pasta, and poultry. Its crisp, balanced acidity also makes it a great accompaniment to dishes with heavy sauces and bold flavors.

A NOBLE COMMITMENT
TO QUALITY

Gianni Bonmartini-Fini
15TH GENERATION WINEMAKER