



TENUTA DI COLLALBRIGO®

Pinot Grigio Delle Venezie

Denominazione di Origine Controllata
2018

Wine Specifications

Varietal:	Pinot Grigio 100%
Wine Type:	Pinot Grigio Delle Venezie DOC.
Vineyards	Province of Treviso.
Alcohol content:	12% vol.
Serving temperature:	12°C / 54° F.



WINEMAKER'S NOTES

Our Pinot Grigio Delle Venezie DOC is the product of low-yielding vineyards in the Veneto region of Italy.

After the harvest, which typically occurs in mid-September, the alcoholic fermentation is triggered by inoculation of selected yeasts and, once that process has ended, the wine is cooled to -2°C / 28°F and then micro-filtered.

All Tenuta di Collalbrigo's wines can be considered vegan-friendly as we do not use any protein-based products at any stage of the winemaking process.

At the time of bottling, our Pinot Grigio DOC has 70-80mg/L of total sulphur.

ABOUT THE WINEMAKER

Tenuta di Collalbrigo is owned and operated by the Cosulich family, one of the world's oldest dynasties of shipowners, having been in the shipping industry for over 20 generations.

The Family acquired properties in Collalbrigo in 1938, where wines were produced for many years for private consumption. In 1967, Alberto Cosulich built the cellar and launched a business in winemaking.

In 1984, Alberto's son Francesco took over the estate, bringing the winery to actual dimensions and creating new ventures connected to Collalbrigo.

In 2018, Francesco's three sons joined the management of the estate, marking the fourth generation of family members to become wine producers in Collalbrigo.