

THE SOURCE SORGENTE VENETO



2024 PINOT GRIGIO, TUO

PRODUCER OVERVIEW

This Friuli-Venezia Giulia based Pinot Grigio wine is a unique collaboration with The Source. Void of all herbicides and pesticides, and grown on limestone and clay mixed with river alluvium, all the grapes are harvested by hand (a rarity with Pinot Grigio DOC wine) and a triage of the free run juice and only the first half of the press juice is reserved for the final bottling. Primary fermentation takes place naturally while the second fermentation is made with cultured yeast to ensure the right final balance. Aged in steel, both wines are racy and straight, with a dosage of 12g/L for the Extra Dry Pinot Grigio and 5g/L for the Brut. Sorgente's Pinot Grigio sidekick, Tuo is grown in the same vineyards and also hand-harvested with two different pickings to bring greater complexity and range to its profile.

VINEYARD DETAILS

Tuo Pinot Grigio is grown 20km south of the Alpine foothills and 30km northeast of the Adriatic Sea in Friuli-Venezia Giulia on the western border of Veneto. The vines were planted in 2008 on a gentle slope at 20 meters altitude on alluvial limestone bedrock and topsoil.

CELLAR NOTES

Tuo is destemmed pressed with 12-24h skin contact and fermented with a neutral cultured yeast fermented (no malolactic) and aged 6 months on lees in stainless steel before bottling. Filtered.