

FIDORA

Pinot Grigio Amphora Veneto Bianco IGT

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Veneto IGT

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: Fermentation in amphora with indigenous yeast.

AGING: 4 Months with Skins in Terracotta Amphora

THE STORY

Fidora family has been producing wine in Venice since 1927. In 1974, it started its pioneering organic farming project and today, at its 4th generation, the company is proudly carrying on with Biodynamic farming in all its estates.

PHILOSOPHY: The key for us as always been to ensure biodiversity, in this way the soil can renew and to have a close estate. Everything should be generated from the estate itself. We see each estate as a living organism. To be sure that this is done properly we have minimum 1/3 of the soil that we keep no productive and wild both for autochthone plants and for wild animals.

THE ADJECTIVES

OVERALL: Complex & Refreshing

AROMAS / FLAVORS: Dried Peaches, Apricots, Walnuts, Forest Floor, Orange Blossom

MOUThFEEL: Smooth with a Hint of Tannin

THE SELLING POINTS

An Experimental & Serious Wine - Biodynamic, Single Vineyard

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation, No Sulfites Added

PAIRINGS: Garlic Shrimp, Squid Pasta, Spicy Coconut Curry

