

Arenile Pinot Grigio Terre di Chieti IGT

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NOVAPG	Novaripa	Italy	Abruzzo
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Grigio	12%	No	Screwcap



Background

This is an ambitious, energetic cooperative that is producing great quality, deliciously fruity Montepulciano. Started in 1969 and based near Chieti, not far from the coast, it has now grown to 400 members and covers 700 hectares. The grapes are well-matched to the soil types with the Montepulciano grown on loamy soils while the sandy limestone sites are used for the whites, and the proximity of the sea ensures cooler nights to help lengthen the ripening process.

Winemaking

Grapes are harvested by hand during the month of August. The fruit is destemmed and pressed before being vinified between 15-18°C. Ageing occurs in stainless steel tanks to preserve freshness and retain the fruit's characteristics.

Sustainability

Novaripa are proud to have full control over the supply chain from planting to bottling and packaging. The team are fully committed to respecting the environment, limiting and striving to reduce the emissions caused by the winemaking process and encouraging recycling and good environmental practices within the winery. The growers themselves favour organic fertilisers and defend crops as much as they can from parasites using non-chemical solutions; this can include manual thinning out, spotting any issues early on and removing the affected vines or encouraging natural predators to enter the vineyards and maintaining a healthy ecosystem.

Novaripa also have 47 hectares of organic certified vineyards and are continually working towards converting more year on year.

Tasting & Pairing

Green apple on the nose with hints of citrus, very fresh and clean. A refreshing finish with good acidity.

Excellent as an aperitif or light salads and canapés.

Sustainability & Extra Information

Vegetarian, Vegan