

FOSSI

In 1910, Duillo Fossi took over the small family business known as Chianti Fossi. With his brother's assistance, he grew the business, extending the distribution of his Chianti throughout Italy and beyond. In the 1940's, his son earned a doctorate in chemistry and together with his father continued their rigorous selection and aging of Chianti Classico.

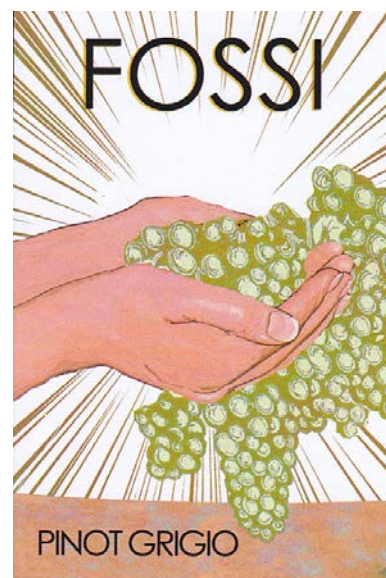


Working closely with the farmers from whom they source the fruit for their wines, Duillo and Gianfranco were joined by Gianfranco's younger son Andrea, who has been managing the family business for nearly 40 years.



Working in the cellar alongside his father and grandfather, Andrea joined his family's business full-time once he completed his studies, and expanded the family's focus beyond the wines of Chianti to include Vino Nobile di Montepulciano, Veneto and Apulia. In 2013, Andrea's son Niccolò joined Casa Vinocola Fossi, as the 4th generation, to help promote the family's wines abroad.

Pinot Grigio



Varietal/Blend: Pinot Grigio
Farming Practices: conventional
Soil: sandy-limestone
Year Vines Were Planted: varied
Yeast: selected
Fermentation: destemmed and softly pressed / must ferments in stainless-steel tank
Maturation: 6 months in tank
Alcohol: 12.5%
Fined: no
Filtered: yes
Country: Italy
Region: Friuli

Straw-yellow color with greenish highlights. The profile is intense, young, and fresh with floral characteristics typical of Pinot Grigio. On the palate, the wine is delicate and harmonious with hints of ripe fruits—medium bodied with balanced acidity. The wine is ideal as an aperitif with seafood like clams and delicate white fishes, and of course pasta dishes focused on seafood.