Bosco del Merlo Pinot Grigio Skin Contact





APPELLATION: Veneto IGT

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: Harvest is fragmented to separate times. The grapes

are cryomacerated, soft pressed, then fermented.

ALCOHOL BY VOLUME: 13.0%

AGING: 4 months stainless steel tanks
ANNUAL PRODUCTION: 8000 Cases

THE STORY

Bosco del Merlo was founded in 1977 in Annone Veneto, when Valentino Paladin realized his dream of creating wines from sustainable practices that could best express the potential andidentity of the territory, sealing them in time. PHILOSOPHY: Bosco del Merlo comes with a personal ommitment - to find the best ways of preserving the intrinsic quality of the grapes they grow and to work towards preservation of the land and its ecosystem.

BIOGRAPHY: The winemaking team is composed of Antonio Lucarelli (enologist of Bosco del Merlo and Paladin), Carlo Paladin (founder of Casa Paladin) and Professor Leonardo Valenti.

The agricultural and vineyard management is followed by Valentino Paladin, third generation of the family.

THE ADJECTIVES

OVERALL: Elegant & Easy

AROMAS / FLAVORS: Williams Pear, Dried Flowers, Wild

Strawberry

MOUTHFEEL: Dry & Savory

THE SELLING POINTS

An Easy Rosé with Lots of Love to Give

SUSTAINABILITY: Certified Sustainable, Vegan PAIRINGS: Salmon Sashimi, Raw and Grilled Oysters,

Ceviche



