

BARONE FINI

PINOT GRIGIO-VALDADIGE

MODEST ONLY IN PRICE.

Ag. Bonmartini Fini

APPELLATION: *Denominazione di Origine Controllata*

VARIETAL: *100% Pinot Grigio*

BACKGROUND & CHARACTER

- In 1497, the two noble Venetian families of Barone and Fini united in marriage and began producing wine in northeastern Italy.
- Today, the Bonmartini family, direct descendants of the Barone Finis, continues to manage this venerable property producing 60,000 cases per year.
- In a region first cultivated by the Romans, wine production has continued without interruption for millennia, giving Barone Fini a pedigree and consistency that extend well beyond DOC specifications.
- All of the fruit for Barone Fini is sourced from old vines and is hand-harvested and subjected to rigorous hand sorting to ensure that only the best fruit is used.
- Vinified in an ultra-modern winery located atop the ruins of an ancient Roman winery, Barone Fini adheres to the highest standards of production, while practicing a strict, noninterventionist winemaking regime.
- Long recognized for producing Pinot Grigio of the highest caliber, Barone Fini Pinot Grigio is crisp and clean, focused on the palate, with subtle fruit flavors, balanced acidity, and a lingering finish (DOC in 1975).

WINEMAKING

The Pinot Grigio vineyards of Barone Fini are 25 to 30 years old. Grape picking is manual; all blemished clusters are discarded. Selected grapes are taken to the excellent, state-of-the-art cooperative winery, where they are put through soft, cold crushing. Juice is then divided into several units, each undergoing a different temperature controlled fermentation in stainless steel tanks.

After reaching equilibrium, juice sections are skillfully blended by the winemakers into the final Barone Fini Pinot Grigio. As a result, a distinctive and elegant taste into the wine.

One of the top research centers for all aspects of vinegrowing and winemaking is Istituto Agrario Provinciale at San Michèle all'Adige, established in 1847 by Emperor Franz Joseph. Within walking distance of the winery, this superb research facility is widely used by the winemakers to ensure outstanding Pinot Grigio quality vintage after vintage.

TASTING NOTES

Soft, round fruit fills the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples and lychee. A wine to be enjoyed alone, as an aperitif, or with shellfish, fowl, and light meals that include vegetarian dishes.

The number of sunny days, combined with wide daily temperature variations and daily breezes blowing in opposite directions at sunrise and sunset—plus wonderful, sunny exposure of the hillside vineyards—result in Pinot Grigio grapes that have a unique balance of bouquet, flavors, crispness, sugars and acids.

FOOD PAIRING

Perfect for sipping on its own or with cheese and crackers. Pairs great with seafood, chicken, white-sauce pasta dishes, and salads.



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