

VILLA SERAFIN



Pinot Grigio

Terre degli Osci IGT, Molise, Italy

GRAPE VARIETY

100% Pinot Grigio

PLACE AND PRODUCTION

Molise is a small mountainous region which borders the Adriatic sea in between Abruzzo and Puglia. In 2016, the Bixio family purchased a 25-acre hillside vineyard, outside the small, scenic coastal town of Petacciato. The growing season is very hot, and grapes ripen easily, but the vineyard's proximity to the sea is the crucial factor for maintaining balance and quality. Constant cool winds blow inland from the sea. They keep nighttime temperatures low and help maintain Pinot Grigio's naturally brisk acidity. The breeze also keeps fungus and pests in check. The vines average between 15-25 years old, and are planted in soils composed of clay, limestone and sand. Grapes are hand harvested at night, then crushed and destemmed as soon as they arrive in the winery. The must is transferred to temperature controlled stainless steel tanks where select yeast is added. After two weeks of gentle fermentation, the wine is filtered and kept in the tanks until bottling so only the freshest wine is shipped to market.

ABOUT THE WINERY

Villa Serafin is produced by Bixio Produttori, which has been making wines in the town of San Bonifacio (Soave) since the late 1800s. The winery has been owned and operated by the Bixio family for four generations. Today, Romina Bixio manages the company, and her efforts are focused on producing crisp, traditionally-styled Pinot Grigios that balance varietal character and delicious drinking. Her goal is to create a true Italian wine experience at an easy price.

TASTING NOTE

Ripe pear and soft green apple flavors couple with perky acidity and a hint of minerals in this light bodied, dry wine.

FOOD PAIRING

Try with fish and shellfish, light pastas and salads and fresh cheese.