



ESPERTO PINOT GRIGIO

Innovation is essential to all forms of art. No question that making wine, as a form of art, continues to evolve within a cultural heritage. ESPERTO wanted to take a step further in combining art and wine and that's why we asked Robert Rauschenberg, one of the most important and innovative artists of our time, to design the label for this special wine.

Rauschenberg has produced a label that perfectly embodies the essence of his art and the soul of this wine. His unmistakable "brush-stroke" photographs, his unique sense of composition and dynamics create a mix of pure form and substance. By involving Rauschenberg we wanted to make a statement; our goal is to pair innovation with excellence and tradition with evolution.

BASIC FACTS	
GRAPE VARIETY: Pinot Grigio	
APPELLATION: IGT delle Venezie	
ALCOHOL: 13%	
VINIFICATION	
The grapes were carefully destemmed and then soft crushed. The must obtained after the crushing was then allowed to settle. This clarified must was then fermented in stainless steel tanks where the fresh, varietal characteristics of the grape are allowed to exalt themselves. The wine was matured for 6 months. In early spring, the wine was bottled and aged for 2 months.	
TASTING NOTES	
COLOR: Straw yellow with light coppery overtones.	
AROMA: Intense. Floral aromas of orange flower, wild rose and hawthorn. Fruit aromas of apricot, white peach, apple and citrus fruits.	
PALATE: Medium structure. Pleasant acidity and freshness. Fresh, fruity and citrusy aftertaste.	