




# CITRA



## PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri  
Total acreage under vine: 14800  
Estate founded: 1973  
Winery production: 24,000,000 Bottles  
Region: Abruzzo  
Country: Italy



## Citra Pinot Grigio Terre Di Chieti 2017

### WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

### ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of small vineyards stretching north to south along the Adriatic coast and east to west from the sea to Majella Mountain. The range of climate and topography offers unparalleled quality and variety. Winemaking process from vineyard to bottle led by world-renowned enologist Riccardo Cotarella.

### WINE PRODUCTION

After light crushing and pressing of hand-harvested grapes, the must undergoes a long fermentation at a controlled temperature.

### TASTING NOTES

Crisp and elegant with enticing aromas of stone fruit, lime, and Pinto Grigio's classic bitter-almond finish, Citra Pinot Grigio is delightfully well-balanced.

### FOOD PAIRING

Elegant and well-balanced, this wine can be enjoyed on its own as an aperitif or pairs beautifully with sushi, cooked fish, white meats, and soufflé.

### VINEYARD & PRODUCTION INFO

Soil composition:	Pebbly
Training method:	Abruzzo Trellis
Elevation:	300-1,100 feet
Vines/acre:	700
Harvest time:	August
First vintage of this wine:	1992
Bottles produced of this wine:	500,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Length of alcoholic fermentation:	11-14 days
Fermentation temperature:	57-64 °F
Malolactic fermentation:	Full
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	3.4 g/L
Acidity:	5.5 g/L
Dry extract:	21.6 g/L



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