

BIXIO, Viticoltori da cinque generazioni



Awards & Ratings

Vintage 2018:

- **88 Points Medaille d' Or Gilbert & Gaillard**



PINOT GRIGIO

TERRE DEGLI OSCII
Indicazione geografica Tipica
MOLISE



The Bixio Family cultivates the vines since the 19th century, when Alfonso, Nino Bixio's son, was born in Soave. Since then, Bixio's Company has grown and evolved, extending its production from the Soave Doc to other production areas. In 2016 they extend their estates in Molise Region too. Sottoriva is our special selection of varietal grapes to enjoy everyday wines, pleasant and Sincere in which the original grape is main character.

Grapes Variety

100% Pinot Grigio .

Viticultural details

Grapes are produced from hillside vineyards, whose lands are at an altitude of no more than 500 meters s.l.m. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. Age of the vines 15- 25 years. Mechanical harvest.

Vinification and maturation

Soft pressing of the grapes with immediate separation of the must from lees.. Alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

Tasting notes

Colour: bright straw yellow fading to green.
Nose: pleasantly fruity with notes of apple, white fruits.
Flavour: Pleasant, mineral and well balanced.
Alcohol: around 12,50 % vol.

Serving suggestions

Enjoy as an appetizer or with fish, white meats, thick soups and pasta.

Serve at

10-12°C. (50-54°F.)



750 ml



100% Pinot
Grigio



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