

An Integrity Wines Selection

Azienda Agricola GIOL - GIOL San Polo di Piave (TV) Italy

Giol has an incredible history. It is the oldest documented winery in Italy, dating back to 1427. A certified organic, ethical and environmentally friendly winery producing award winning sparkling and still wines exclusively from grapes grown on the historic La Bicana, Il Bassonet, Le Gerette and Spiridiona estates. The winery seeks to combine the highest quality with the greatest respect for the environment by farming all 25 hectares of vineyards using organic methods.

Cantine GIOL is now run by Vittorio Carraro. Vittorio prides himself on making fresh, vibrant and immediately enjoyable wines which are honest, estate grown, certified organic wines made with great respect for all things and people involved. <http://www.giolitalia.it/>

Grape varieties: Glera (Prosecco), Pinot Grigio, Sauvignon, Chardonnay, Merlot, Cabernet, Raboso appellation denominazione di origine controllata (DOC)

Giol wines are genuine and honest wines made to be enjoyed amongst friends and at family gatherings. Each year, Giol garners numerous international awards:

- Sauvignon Blanc - Certificate of Merit, Enoconeigliano '11
- Pinot Grigio - Best Italian Organic White Wines, '10
- Pinot Grigio - Bronze Medal, Millesimè Bio '12
- Pinot Grigio - Certificate of Merit, Enoconeigliano '11
- Chardonnay - Silver Medal, Millesimè Bio '10
- Cabernet Barrique - Golden Medal, Pramaggiore- Italia '10
- Prosecco - Gran Menzione, Vinitaly '10
- Prosecco - Bronze Medal, Millesimò Bio '12
- Chardonnay Capriccio - Golden Medal, Pramaggiore- Italia '10
- Prosecco Brut - Silver Medal, Biofach-Mundus Vini 2012
- Prosecco Brut - Certificate of Merit, Vinitaly '10-'11
- Prosecco Brut - Golden Medal, Millesimè Bio '10-'11
- Prosecco Brut - Bronze Medal, Decanter Int. Aw. '10
- Rabosco Frizzante - Certificate of Merit, Vinitaly '10



Vinification Notes:

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled fermentation is followed by racking, light clarification to stabilize the proteins and subsequent careful filtration.

**CERTIFIED ORGANIC GRAPES AND VEGAN
FRIENDLY**

***For more information please contact us at www.integritywines.net, or
call us at 404.808.8788.***