

**VARIETAL**

100% Pinot Grigio

**APPELLATION**

100% Delle Venezie D.O.C.

**TA**

5.75 g/L

**ALCOHOL**

12.0%

**SRP**

\$14

**UPC**

8 10034 6001 1

# GUINIGI

**PINOT GRIGIO**

2022 | D.O.C. DELLE VENEZIE

**TASTING NOTES**

Shimmering with pale gold hues, this Italian pinot grigio greets the nose with a sweet floral bouquet complemented by notes of green apple, lemon peel, and white peach. On the palate, flavors of juicy summer apples are highlighted by a refreshing acidity that builds to a lingering, citrus-forward finish.

**WINEMAKER NOTES**

The grapes were sourced from the D.O.C. Delle Venezie area, specifically in the river Piave region. Characterized by lighter alluvial soils and a temperate climate, these vineyards allow the grapes to ripen to their full potential while retaining acidity, freshness and complex aromas. Harvested between the end of August and the beginning of September, the grapes are destemmed and gently pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured on the lees to enrich its bouquet and enhance the structure of the body. Once the wine is stabilized, filtered and refined it is then bottled.

**FOOD PAIRINGS**

This wine pairs exceptionally well with lighter fare such as pan-seared lemon tilapia, caprese flatbread, truffle risotto, or a fresh garden salad. It can also be served as an apéritif alone or alongside a cheese board.

