

**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

2023 | D.O.C. DELLE VENEZIE

TASTING NOTES

This Italian Pinot Grigio opens with floral aromas of violet, honeysuckle, and rich vanilla bean. On the palate, it's clean and crisp with lively acidity and flavors of juicy Bosc pear. The bright, tart notes add freshness, making each sip refreshing.

The cleansing finish leaves a light, satisfying impression.

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 beautifully with light, seafood dishes such as grilled shrimp, oysters, or a citrusy crab salad. It also complements delicate pastas, like linguine with lemon and olive oil, or a fresh goat cheese and arugula salad.

