

**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**

2024 | D.O.C. DELLE VENEZIE

**TASTING NOTES**

This Italian Pinot Grigio shows a medium straw color and opens with vibrant aromas of lemon zest, delicate white flowers, honeyed undertones, crisp green apple, and a hint of wet stone. On the palate, it's light-bodied with mouthwatering acidity, offering bright, clean flavors of citrus and ripe pear. The finish is satisfying and refreshing, leaving a lingering impression of purity and zest.

**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 crisp and refreshing wine pairs beautifully with light dishes like grilled shrimp, lemon-herb chicken, or a fresh caprese salad. Its bright acidity also complements creamy cheeses and seafood pasta with a citrusy twist.

