

**VARIETAL**

100% Pinot Grigio

APPELLATION

100% Delle Venezia D.O.C.

TA

5.75 g/L

ALCOHOL

12.0%

SRP

\$14

UPC

8 10034 6001 1

GUINIGI

PINOT GRIGIO

2025 | D.O.C. DELLE VENEZIE

TASTING NOTES

This Italian Pinot Grigio shows a medium straw color and opens with vibrant aromas of lemon zest, crushed gravel, delicate florals, honey, ripe peach, and honeydew melon. On the palate, it is light and mouthwatering, with bright, citrus-forward flavors layered with ripe fruit and a touch of honey. The finish is tart and cleansing, leaving the palate refreshed and bright.

WINEMAKER NOTES

The grapes were sourced from the D.O.C. Delle Venezia 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 spring vegetables, grilled white fish, or prosciutto-wrapped melon. Its bright acidity also complements goat cheese, citrus-dressed arugula salad, and risotto with fresh herbs.

