

**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**

2021 | D.O.C. DELLE VENEZIE

**TASTING NOTES**

With a medium straw hue, this Italian pinot grigio greets the nose with a fresh floral bouquet and notes of ripe apricot and sweet peach. The palate is light and smooth with delicate flavors of juicy summer fruits. Its refreshing acidity complements its softness, leaving a lingering finish with a touch of cantaloupe.

**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 seared scallops with garlic basil butter, tagliatelle with prosciutto and peas, or a fresh garden salad.

It can also be served as an apéritif alone or alongside a cheese board.

