



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

2022 | D.O.C. DELLE VENEZIE

91
POINTS

Sweet herbs, pineapple, and pine nut aromas meld with green apple on the nose. This mineral-driven white shows salty lemon notes and apple blossom, led by a crisp acidity.

TASTING PANEL | JANUARY 2024

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 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.

