



**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

**91**  
**POINTS**

Matured on the lees, notes of lemon-dressed candle wax, peach, and honeysuckle converge for a juicy, expressive Pinot Grigio. Apple tart connects with wet stone and bright acidity for a refreshingly clean finish.

TASTING PANEL | JULY 2025

**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.

