

**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

91

POINTS

A wash of pear and lemon blossom are laced with a mineral component. Green apple offers a tart, puckering sensation. Floral notes, a lilt of pecan, and crème fraîche bring the flavors all together.

TASTING PANEL | NOVEMBER 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 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.