



2022 PINOT GRIGIO

VINTAGE

2022

VARIETY

100% Pinot Grigio

REGION

DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

TASTING NOTE

From the cool slopes of Veneto this Pinot Grigio offers a bright bouquet of green apples, ripe pear, and white blossoms, complemented by citrus notes. On the palate, it delivers refreshing crispness with flavours of juicy stone fruits and a hint of minerality.

WINEMAKING

Crafting this 2022 Pinot Grigio from Delle Venezie, started by harvesting the grapes in late summer to early autumn, selecting only the ripest fruit. After sorting and gently crushing the grapes, they are pressed to separate the juice from the skins and seeds. The juice is fermented at cool temperatures (12-18°C) with selected yeast strains to preserve its fresh, fruity characteristics. Following fermentation, the wine is aged briefly, on the lees, for added complexity, before racking, filtering, and bottling to ensure clarity and stability.

PAIRING

Serve at 8-10 °C. A natural partner is light and delicate seafood dishes, but can also be complemented well with a creamy pasta or risotto that work well with this Pinot Grigio's crisp flavours.

VEGAN FRIENDLY