Sanvigilio Pinot Grigio Rosato, Delle Venezie DOC 2024

ICV1042024

Cavit

— Venezie, Italy

Pinot Grigio rosé has been a runaway success, and has the lion's share of Italian rosé in the UK. This is a fine example - an easy-drinking style with crisp fruit characters.

Production

The grapes are sourced from hillside vineyards in Oltrepo Pavese, Pavia, at around 200-400m altitude. The climate has hot summers and cold winters, and averages 600-900mm rainfall per year - particularly in late autumn and early spring. After a careful selection of grapes in the vineyard, they are destalked, crushed and the must and skins is immediately cooled to around + 8 °C. Before pressing, cold maceration is carried out in absence of air to encourage extraction of the aromas from the skins. Here the delicate colour from the skins is extracted too. After a soft pressing the must is fermented in stainless steel.

Tasting note

A fresh, easy drinking wine with strawberry aromas. Crisp and delicate on the palate with subtle raspberry notes and hints of redcurrant. A slight creaminess lends to the mouthfeel and is followed by refreshing acidity.

Food Match

Serve chilled as an aperitif or to accompany salads, cold meats such as salami or smoked chicken or seafood dishes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Delle Venezie DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Pinot Grigio 85%, Chardonnay 13%, Pinot Nero 2%

Suitable for:
No

Bottle Barcode:
8007890001119