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wines worth sharing

Santa Margherita 'Valdadige' Pinot Grigio DOC 2018

Grape Varietal:	100% Pinot Grigio
Growing Region:	Valle dell'Adige, Italy
Chief Winemaker:	Loris Vazzoler

Over the years I have had the pleasure to visit on a number of occasions my friends at Santa Margherita. Always enjoying their vibrant wines have an irresistible personality. The attention to detail with all aspects of winemaking has to be seen to be believed. With some of the most responsible vineyard practices and arguably the most up-to-date and next generation conscious processes in the world.

I have mentioned before - their incredible foresight and investment in sustainable viticulture. With underground irrigation - their use of biomass & solar energy production - to making their own 'light-weight' bottles in their onsite factory. But with all this said - they don't forget about the wine that goes inside the bottle - and even though this is a crisp, light style white wine - it has made its mark around the world. For nearly 60 years Santa Margherita has been setting the standard, crafting a vibrant expression of this lightly pink-skinned varietal grown in the Trentino - Alto Adige region of northern Italy. The vines thrive to this unique terroir, producing citrus characters, with a fresh and fragrant aroma and lively palate - starting back in 1961 and creating a revolution for all to enjoy.

Santa Margherita's Pinot Grigio has a phenomenal worldwide recognition, the benchmark style by which all other 'dry-style' Pinot Grigio's are measured. The fruit for this wine is grown at relatively low altitudes at between 150-300m above sea level in a mix of alluvial and stony soils. The fruit was harvested in early September, and as the parcels arrived into the winery, the team immediately separated the skins from the must after pressing so as to prevent any hint of colour. Then the must was fermented for around two weeks at a relatively warm 18°C for such a delicate white wine. Once fermented, the wine was then stored in stainless steel tanks until it was time for blended and bottling.

A perfectly balanced, luminous Italian Pinot Grigio. As you pour this wine into your glass, you will be greeted by a pale straw colour and a shimmering hue. The wine has bright summer aromas of crisp green apples, young pears, along with citrus zest and a hint of white peaches. The palate is dry, with those appealing sprightly aromas which deftly turn into elevated and appealing flavours which engaging and excite the palate. Awakenning all the senses with the wines natural core of fruit acidity and a defined mineral seam. Resulting in a wine with an infectious personality, vibrantly appealing and with a clean crisp citrus finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Santa Margherita Pinot Grigio has 12.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-9°C.

Cellaring Potential:

Drinking perfectly this summer / festive season; plus can age for 18-24 months.

Food Pairing Suggestions:

Perfect wine as an aperitif, and with shellfish, simply prepared calamari, sardine salads, basil pesto pasta, mixed vegetarian cuisine - enjoy.

A classic Pinot Grigio that will delight and refresh the senses.

