



GRAPE-TO-GLASS

wines worth sharing

Santa Margherita 'Valdadige' Pinot Grigio DOC 2019

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 my time, as 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 and solar energy production - to making their own 'light-weight' wine 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 globe.

Since 1961 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.

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 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.

As you pour this wine into your glass, you will be greeted by a luminous straw colour and a shimmering hue. The wine has bright summer aromas of crisp green apples, firm pears, along with citrus zest and a hint of white peach. The palate is dry, with those appealing sprightly citrus and pip-fruit flavours which engage and excite the taste-buds. Awakening all the senses with the wines natural core of fruit acidity and a delicate mineral seam. Resulting in a wine with an infectious personality, vibrantly appealing and with a clean crisp dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 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 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 & sharp white cheeses - *enjoy.*

A classic Pinot Grigio that will lift and refresh the taste-buds.

