



GRAPE-TO-GLASS

wines worth sharing

Santa Margherita Pinot Grigio 2020

Grape Varietals: 100% Pinot Grigio

Growing Region: Valle d'Adige - Italy

Chief Winemaker: Loris Vazzoler

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

I have mentioned before - their incredible foresight and investment in sustainable viticulture. With their use of biomass and solar energy production - to making their own 'light-weight' wine bottles in their onsite glass factory. But with all this said - they don't forget about the quality in their wines - and even though this is a crisp, light style white wine - it has made its mark around the globe.

This vintage is the 60th Anniversary of the first release. Since 1961 Santa Margherita has been setting the standard, crafting a vibrant expression of this lightly pink-skinned grape varietal grown in the Trentino - Alto Adige region of northern Italy. Where the vines thrive, 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 winemaking for this expression is diligently restrained but with a clear philosophy to express the local terroir signature on this charming and understated of grape varietals

As you pour this wine into your glass, you will be greeted by a luminous pale straw colour and a lime hue. The wine has early morning orchard aromas of crisp green apples, firm pears, along with citrus zest and a hint of white peach. These all carry on to the delicate palate, celebrating those appealing sprightly citrus and pip-fruit flavours which engage and excite the tastebuds. This dynamic style awakens the senses with the wines core of fruit acidity and a defined mineral seam. The wine has an infectious personality, along with a versatility and with a clean crisp dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Santa Margherita Pinot Grigio has 12.5% Alc./vol. Made is a classic dry style. Chill gently and serve in an aromatic wine glass at 8° - 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus can hold nicely for another 18 - 24 months.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus will pair with shellfish, simply prepared calamari, sardine salads, basil pesto pasta, lightly dressed vegetarian cuisine and sharp white cheeses - enjoy.

An iconic Pinot Grigio that will refresh and lift both the senses and cuisine.

