



# GRAPE-TO-GLASS

wines worth sharing

## Santa Margherita Pinot Grigio 2021

<b>Grape Varietal:</b>	100% Pinot Grigio
<b>Growing Region:</b>	Valle dell'Adige - Italy
<b>Chief Winemaker:</b>	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. Their use of biomass and solar energy production - to make their own 'light-weight' wine bottles in their onsite glass factory. But all this said - they don't forget about the quality of their wines - 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 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 grape varieties.

In your glass you will be greeted by a luminous pale straw colour and shining hue. This wine has elevated aromas of crisp green apples, firm pears, along with citrus zest and a hint of white peach. These all carry onto the delicate palate, celebrating those sprightly citrus and pip-fruit flavours which kiss and excite the tastebuds. This energetic style stirs the senses with its core of natural fruit acidity and a bright mineral seam. The wine has an infectious personality, along with a versatility and classic crisp dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 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, freshly made basil pesto pasta, lightly dressed vegetarian cuisine and sharp white cheeses - *enjoy.*

***An iconic Pinot Grigio that will refresh and lift your senses and cuisine.***

