



GRAPE-TO-GLASS

wines worth sharing

Santa Margherita Pinot Grigio 2022

Grape Varietal: 100% Pinot Grigio

Growing Region: Valle dell'Adige - Italy

Chief Winemaker: Loris Vazzoler

I have made my way to northern Italy on a number of occasions to spend quality time with my good friends at Santa Margherita. I love so much the whole approach and attention to detail with all aspects of winemaking, which has to be seen to be believed. They have some of the most responsible vineyard practices you could ask and arguably the most up-to-date and conscientious 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 own onsite glass factory. But all this said - they do not forget about the quality of their wines - and even though this is a crisp, light style white wine - it is the benchmark style 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. Where the vines thrive, producing citrus, mineral characters, with a fresh and fragrant aroma and upbeat palate.

Santa Margherita's Pinot Grigio has a phenomenal worldwide recognition, the expression 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 stamp a local signature on this charming and understated wine.

In your glass you have a luminous pale straw colour and shining hue. This wine has uplifted aromas of crisp green apples, pears, along with citrus zest and a note of white peach. These upbeat nuances dance delicately across the palate, celebrating those energetic citrus and pip-fruit flavours which kiss and excite the tastebuds. This vibrant style stimulates the senses with a solid heart-beat of natural fruit acidity and a defined mineral seam. The wine has an infectious vitality, making it a most appealing of summer wines and finishing crisp dry. *Treat yourself - this wine is definitely worth sharing.*

This 2022 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 w/ shaved parmesan linguine, a vegetarian, lemon & herb tagliatelle plus sharp white cheeses - *enjoy.*

An upbeat Pinot Grigio, that will kiss your taste-buds and any occasion.

