



ENJOY.

PREMIUM ITALIAN WINE WITHOUT PRETENSION



Pinot Grigio Delle Venezie DOC

"The Pinot for Pinot & Non-Pinot Drinkers, alike," we celebrate the unique & beautiful qualities that make Pinot Grigio a prized varietal in the "Delle Venezie" region of Italy. Picked at prime maturation highlighting fresh fruit flavors, with a touch of minerality, this PG is nothing like those sharp, green, mass-produced brands you may have tried in the past.



Nose/Flavor: light-medium bodied, fresh & complex, with flavors of lemon, apple, pear & sage, backed by subtle minerality

Food Pairings: aperitivi, fish dishes, light vegetable soups, white meats, prosciutto, mild cheeses

Varietal: 100% Pinot Grigio
Alcohol: 12% **Sugar:** ~0.5 grams of Sugar per 5 oz glass (3-5 g/L)

Process: light pressing, static decanting; fermentation in stainless steel

Characteristics



Chicago Women Owned



~0.5 grams of Sugar per 5 oz glass



Strict Selection Process



No Unnatural Additives



Vegan Friendly



Gluten Free



Made in Italy

Pinot Grigio Additional Info:



Pinot Grigio Storage:

Store in a cool, dry place & refrigerate for a few hours before opening. Once opened, enjoy up to a few days later with proper refrigerated storage.

Pinot Grigio from the Delle Venezie region:

The Delle Venezie region is the most well-known region for producing Pinot Grigio in all of Italy. Due to its unique climate (refer to our "What Makes Mmmm...Enjoy. Premium/Special? page), Pinot Grigio thrives and produces high acidity, mineral driven wines. However, not all Pinot Grigios are as fruit-forward and bright as ours. Out of all of our grapes, the Pinot Grigio is the most sensitive to potential diseases. Therefore, some companies avoid waiting to pick the grapes at prime maturation in fear of losing the grapes. Unfortunately, this can result in green and slightly bitter wines. We would rather take the risk and ensure our wines are as fresh and vibrant as possible, so we always pick at Prime Maturation.

What is DOC?

Denominazione di Origine Controllata (Controlled Designation of Origin). In addition to adhering to strict production rules and containing only approved grape varieties, before wines can receive the DOC classification (and the stickers to place on the bottle tops), the government agency or Consorzio must come taste and test the wine for quality control. If it does not meet their inspection, it cannot be considered DOC.

Did you know? In order to ensure no wines end up receiving the sticker that shouldn't, wine makers can only receive the exact number of stickers for the amount of bottles they produce.