

PIETrame, PINOT GRIGIO



DESCRIPTION

Color: Pale straw yellow with greenish highlights. Bouquet: Fresh and fruity, with distinct notes of exotic fruit and an elegant floral finish. Palate: Medium-bodied, delicate, and pleasantly savor.

VINIFICATION

Destemming and crushing of the grapes, gentle pressing of the crushed grapes, and fermentation at a controlled temperature in stainless steel tanks. Minimum aging period of 3 months.

UNIQUE SELLING POINTS

- Elegant & Refreshing Style. A refined Pinot Grigio with a fresh, crisp profile and an elegant finish.
- Distinctive Mineral Character. A balanced wine with a clear mineral imprint, delicate structure, and vibrant freshness.
- Versatile Food Pairing Wine. A refined and approachable Pinot Grigio, ideal with seafood, light dishes, fresh cheeses, and white meats.

AWARDS

James Suckling : 90/100 in 2026 | Luca Maroni : 94/100 in 2026

ADDITIONAL INFORMATION

Grape variety: Pinot Grigio
Country: Italy
Color: White
Category: Wine
Flavor profile: Fresh, Fruity, Full Bodied
Alcohol percentage: 12.00