

# CASTELLO DI GABBIANO

## PINOT GRIGIO

IGT DELLE VENEZIE ♦ 2022

With winemaking heritage dating back to 1480, Gabbiano invites you on a journey into the world of Italian wine.

**WINEMAKING:** The grapes were vinified at a cool temperature to retain their bright varietal fruit character, while the select yeast types developed a fuller, beautifully textured mouthfeel in the wine. A small amount of Chardonnay was added to the final blend to further enhance color and texture.

**VINTAGE CONDITIONS:** Overall, an unusually hot, dry year. Warm, dry weather in early spring led to a normal bud break and splendid flowering. However, May turned hot and temperatures rose sharply. Torrid weather and a lack of rain throughout the summer accelerated fruit set and veraison. Despite the challenges, through careful vineyard management, we were able to harvest high-quality fruit.

**TASTING NOTES:** Straw yellow with green highlights. In true Pinot Grigio style, this wine shows delightful aromas of fresh citrus, green apple, orange blossom, and tropical fruit, with a floral hint. Medium-bodied and well-balanced, flavors of fresh tropical fruit are complemented by hints of almond.

**FOOD PAIRING:** Our Pinot Grigio pairs best with creamy mushroom pasta, roasted chicken, and mature cheeses.

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**GRAPES:** 92% PINOT GRIGIO, 8% CHARDONNAY

**ALCOHOL:** 12%

**PH:** 3.31

**HARVEST DATE:** AUGUST 2022

**TA:** 5.75% G/L

