



SANTA CRISTINA PINOT GRIGIO 2023



Classification

Pinot Grigio delle Venezie DOC

Vintage

2023

Climate

The 2023 growing season began with mild winter weather and very limited rainfall, followed by higher-than-average spring temperatures, especially during the month of March. These conditions prompted early budbreak during the first half of April. Cool weather and lack of precipitation during the second half of April slowed down growth and development and allowed the vines to catch up to a normal pace in the growing season.

May and June were rainy with higher-than-average temperatures. Flowering took place in June, consistent with previous vintages. The summer season progressed as usual with hot temperatures and sunny skies. At harvest time, the fruit was healthy and presented a good balance between sugar levels and acidity. The grape harvest got underway at the beginning of September.

Vinification and aging

Freshly harvested grapes were brought to the cellar, delicately crushed and pressed. The free-run juice was chilled to a temperature of 8 °C (46 °F) to favor natural clarification. It was then transferred into stainless steel tanks where alcoholic fermentation took place at a controlled temperature that did not exceed 17 °C (63 °F). The wine was aged in stainless steel vats at a constant temperature of 10° C (50° F), was filtered and then bottled.

Alcohol content

12% by Vol.

Tasting notes

Pinot Grigio Santa Cristina 2023 is a pale straw yellow color with light green hues. The nose offers delicate aromas of yellow fruit, especially pears, bananas, white flower blossoms and citrus fruit. The palate is well balanced, full bodied and pleasantly fresh.