

PERFECTUS PINOT GRIGIO

VENIZE, ITALY



Don't let the tiny price tag fool you here. This wine comes from a well regarded cooperative and is artisan quality through and through. The first whiff is of soft melon and white citrus, typical of Pinot Grigio but cooler in tone and less tropical/fruity than the typical cheap ones. The palate is where this one really excels, as it shows off the winemaker's care with a well-structured mouthfeel with actual grape tannins present, something absent in virtually every mass market Pinot Grigio. This gives the fruit texture, added complexity, and a touch of dry extract on the finish that helps it work with foods. If the idea of a Pinot Grigio in your glass has become repellent, this will bring it back into your white wine rotation.

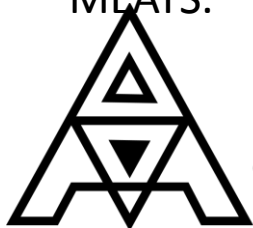
Area-Custoza, **Grapes** 100% Pinot Grigio

Serving Temperature 10°-12°C

Alcohol By Volume 12%

Food Pairings

Pairs well with WITH HORS D'OEUVRES, SHELLFISH, LIGHT FISH, SALAD, EGG DISHES. PERFECT FOR BRUNCH, DELICIOUS WITH WHITE MEATS.



**ARTISANS
& VINES**