CACHET WINE

Avitus Pinot Grigio, Villa Sandi

Code VILL033

A serious Pinot Grigio from a quality driven producer, demonstrating the elegance this grape can achieve. Try this blind against other High Street wine and you will see the refinement and sheer class of both the grape and the producer shine through. Made with smaller yields, care, attention to detail in both vineyard and winery - is it worth the difference...? Yes, YES, YES!

Tasting Notes:

Light stone fruits, floral notes and a hint of lemon drops with a mineral core running through the wine leading to a crisp finish.



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Specification	
Vinification	The Pinot Grigio grapes are harvested by machine in late September and early October, picked at optimum time according to each vineyard plot being analysed daily leading up to the harvest. The grapes are brought to the winery, pressed and the clear juice transferred into steel tanks for a long cool fermentation using natural yeasts. The wine remains on the fine lees for a short time, before racking into a clean tank for Malolactic ferment to reduce the acidity, then storage before filtering and bottling in the late spring following the harvest
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	White Wine
Grapes	Pinot Grigio
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Villa Sandi
Producer Overview	The Villa Sandi estate Vigna La Rivetta lies in the heart of the 1068 hectares of the Cartizze area, between the hamlets of Santo Stefano and San Pietro di Barbozza, in the municipality of Valdobbiadene.
Closure Type	Cork
Food Matches	A perfect accompaniment to crab linguine, or other light seafood dishes.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Floral, fresh, dry, clean and refreshing. Lovely grapefruit flavours and minerals."