



# CACHET WINE

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## Pinot Grigio, Villa Sandi

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**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!

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**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

2023

### 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.