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wines worth sharing

Santa Margherita 'Valdadige' Pinot Grigio DOC 2016

Grape Varietal:	100% Pinot Grigio
Growing Region:	Valle dell'Adige, Italy
Head Winemaker:	Massimiliano Luison

Their attention to detail with all aspects of winemaking has to be seen to be believed. I have mentioned before - their incredible foresight and investment in sustainable viticulture. With underground irrigation - their use of biomass and solar energy production - to making their own 'light-weight' wine bottles in their own onsite factory. But with all this said - they don't forget about the details that go inside the bottle - and even though this is a lighter style white wine - it has made its mark around the world.

For over 55 years Santa Margherita has been setting the standard and expressing the vibrant personality of this lightly pink-skinned Pinot Grigio grape grown in the Trentino - Alto Adige region of northern Italy. The fruit responds to this unique terroir by producing bright citrus focused characters, with a fresh and fragrant aroma and a lively palate - and back in 1961 creating a revolution for this wine style.

Santa Margherita's Pinot Grigio has a phenomenal worldwide popularity, upholding its status as the benchmark expression by which all other Pinot Grigio wines are measured. The fruit for this wine is grown at relatively low altitudes for this region at between 150-300m above sea level in a mix of alluvial and stone soils. The fruit was harvested in early September, and as the parcels came only a short distance from the vineyard into the winery. The team immediately separated the skins from the must after pressing so as to prevent any hint of colour. Then the must was fermented for around 10-15 days at a relatively warm temperature for such a delicate white wine at 18°C. Once fermented through to dry, the wine was then stored at a temperature of 15-16°C in stainless steel tanks until it was time for blended and bottling.

A beautifully balanced and refreshing Italian Pinot Grigio. As you pour this wine into your glass, you will be greeted by a pale straw yellow colour and a shimmering hue. The wine has bright sunshine aromas of green apples and firm yellow pears, along with lemon zest, limes and a hint of white peaches. The palate is bone-dry, with those appealing gentle aromas which delicately turn into agile but engaging flavours which lightly dance across your tongue. Awaken all the senses with the wine's natural lifted acidity and subtle mineral seam. Resulting in a wine with personality, versatility and a clean crisp citrus finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Santa Margherita Pinot Grigio has 12.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 7-9°C.

Cellaring Potential:

Drinking perfectly this summer season; and will hold for another 18-24 months.

Food Pairing Suggestions:

Perfect wine as an aperitif, and with shellfish, sardine salads, basil pesto pasta, mixed vegetarian cuisine and sharp young white cheeses - *enjoy.*

A Pinot Grigio which delights and complements so many occasions.

