



PUNZI

PINOT GRIGIO

Grape varieties: Pinot Grigio

Colour: straw yellow with greenish tings

Nose profile: intense, young, fresh fruity with a floreal characteristic of the grape varietal

Palate profile: delicate, harmonic with hints of ripe fruits, medium bodied with balanced acidity

Serving temperature: 8-10° c. Alcohol 12.5%

Food matching : Ideal as an aperitif, with sea salad, pasta with sea food and clams, clam chowder, delicate fish entry

Italy's most popular white wine, Pinot Grigio's roots run deep in Italy's northeast regions of Alto Adige, Veneto, and Friuli. Typically a light, crisp, dry white wine with plenty of zippy, mouth-watering acidity, most Pinot Grigios are fresh and fruity. They pairs extremely well with seafood (think shellfish, sushi, ceviche), light pasta dishes and assorted cheese combinations.