



Gigi

BY
BANDINI

2025 PINOT GRIGIO

VINTAGE

2025

VARIETY

100% Pinot Grigio

REGION

DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

TASTING NOTE

Sourced from the cool slopes of Veneto, this Pinot Grigio opens with a lively bouquet of green apple, ripe pear, and delicate white flowers, lifted by a touch of citrus zest. The palate is crisp and refreshing, revealing juicy stone fruit flavours and a subtle thread of minerality.

WINEMAKING

Crafting this 2025 Pinot Grigio from Delle Venezie, began with a late summer harvest, carefully selecting fruit at peak ripeness to capture vibrant aromatics and natural acidity. After sorting and gently crushing the grapes, they are pressed to separate the juice from the skins and seeds. The juice is fermented at cool temperatures (12-18°C) with selected yeast strains to preserve its fresh, fruity characteristics. Following fermentation, the wine is aged briefly, on the lees, for added complexity, before racking, filtering, and bottling to ensure clarity and stability.

PAIRING

Serve at 8-10 °C. A natural partner is light and delicate seafood dishes, but can also be complemented well with a creamy pasta or risotto that work well with this Pinot Grigio's crisp flavours.

VEGAN FRIENDLY