



ARTISAN ITALIAN WINES

PINOT GRIGIO

Tasting Note

This is a delicious expression of the archetypal Northern Italian white – Pinot Grigio. Ripe orchard fruit flavours are beautifully tempered by crisp citrus notes and a trace of minerality. Fresh and well balanced, it has a zesty dry finish that will leave you impatient for the next sip. A perfect aperitif on those warm, summery evenings, it can also be enjoyed with a wide variety of seafood and white meat dishes, tapas and dips.

Artigiano

Artigiano is an exciting brand of artisan wines, made and imported by McLaren Vale's Aramis Vineyards. Each wine is produced in consultation with Aramis's own winemakers with the sole aim of capturing the essence of classic styles from across Italy, using local varietals and traditional winemaking methods. The range aims to set a benchmark for vibrant flavours and outstanding value for money.

The Region

The Veneto is a small but highly important region tucked into the north-eastern corner of Italy. Its unique location is the meeting point of the cooler mountainous north of the Italian Alps, and the warmer, drier lands to the south. The cooling breezes from the Adriatic and from Lake Garda help to protect the vines from the intensity of the summer heat, while the mountains create a vital barrier to the freezing Alpine winter winds. This cooler climate helps the region to be able to produce quality wines with great consistency, and is extremely well suited to white varietals such as Pinot Grigio and Garganega.

The Grape – Pinot Grigio

The flagship varietal of Northern Italy, Pinot Grigio has swiftly become the country's most popular white wine. In this region it is leaner and drier than elsewhere in the world – its wide appeal lies in its classic, crisp elegance and lighter body. For this reason it makes a wonderful aperitif and pairs particularly well with creamy dishes, as its refreshing acidity creates a delightful balance on the palate.



Region: Veneto

Status: IGT

Variety: Pinot Grigio