
Pinot Grigio Ca' Tesore

Code PIGI110

A classic light and fresh Pinot Grigio made to our own specifications, this is a cracking dry white with a real elegance and nice depth of character - all floral notes, light and zingy with citrus flavours in spades.

Tasting Notes:

The nose has hints of lemon balm, green apple and pear and the palate is dry and zesty with vibrant floral notes. Good sustained finish!





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Specification

Vinification	Unusually for an entry level wine, this is 100% Pinot Grigio, and is made using the best technology and skill, with machine picking to preserve the integrity of the fruit, so no bruising or premature oxidation of skins and pulp. It is then pressed and run-off into steel tanks for a 3 week cool ferment, before clarification, a light filtration and bottling. No re-acidification or adjustment is made, so that the vintage speaks for itself!
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	White Wine
Grapes	Pinot Grigio
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Pure/Ca'Tesore
Producer Overview	Rather than following the standard route of sourcing from the widely known group of Italian 'bottlers', we have developed a wonderful source of supply from a family owned estate in the area of Caprino Veronese, situated in the foothills of the Italian Alps 10km east of Bardolino. There is a quid pro quo however – we get wonderful estate grown fruit with a hand in the style of wine we want producing, but we don't name the winemaker or the estate. That's a fair deal! The 140ha estate is located at the foothills of the Alps and in close proximity to Lake Garda, which creates a unique microclimate with great temperature exchange between day and night during the harvest time. The soils and vineyard elevation also play roles in shaping the flavors and aromas of the grapes grown here. Read more online
Closure Type	Screw Cap
Food Matches	The perfect accompaniment for a tuna nicoise salad.