

# Bella Pazza Pinot Grigio

DOC Delle Venezie  
Italy



BELLA PAZZA = CRAZY BEAUTIFUL



## Region

Formally known as IGT Della Venezia, this region reached the higher DOC classification in 2017. The light-skinned Pinot Grigio grape is ideal for the long cold growing season and is one reason why it makes up over 60% of the wine grown in the area.



## Soil and Climate

On the valley floor, vineyard's soil consists of gravelly and sandy soil of medium density. The Mediterranean climate is cool to moderate, and relatively consistent year around.

## Winemaking

Harvest takes place at the beginning of September and yields 12 tonnes per hectare. Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days. The wine finishes in stainless steel vats.



**Vintage:** 2024

**Bottle Format:** One Liter (1000ml)



6.8 (5oz) glasses

**Alcohol:** 12.5% ABV

**Grape Varietal:** ● 100% Pinot Grigio

## Taste Profile

**Sight:** Star bright yellow with hints of gold

**Nose:** Lemongrass with a touch of flinty wet stone. Key lime freshness

**Palate:** Clean lemongrass with hints of citrus, lemon and a hint of bright tangelo. A raciness with the acid and bright minerality that melt into an almost key lime meringue on the finish

**Food Paring:** Chicken, seafood and fruit salads

*"Bright and vibrant with a creamy mouthfeel that finishes clean, perfect for the patio."*

**-Christina Norman**

**PAIR WITH: LOVERS, FAMILY AND FRIENDS**

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The Quatrefoil gained popularity in the 15th century during the European Renaissance. Used predominantly in gothic architecture, stained glass windows and carved into entrances of cathedrals.

**MADE WITH ORGANIC  
GRAPES BIODYNAMIC  
CERTIFIED VEGAN**

