

Bella Pazzo Pinot Grigio

DOC Delle Venezie
Italy



BELLA PAZZA = CRAZY BEAUTIFUL

Region

Formally known as IGT Della Venezie, 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: 2021

Bottle Format: One Liter (1000ml)



6.8 (5oz) glasses

Alcohol: 12% 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

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The Quatrefoil gained popularity in the 14th century during the European Renaissance. Used predominantly in gothic architecture, stained glass windows and carved into entrances of cathedrals.

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