



CASA MARRONE PINOT GRIGIO

Varietal: 100% Pinot Grigio

Vintage: 2020

Origin: Delle Venezie DOC, Veneto, Italy



TASTING NOTES

Straw yellow color. Large and fresh bouquet with apple notes, clean and fresh palate with typical mineral taste.

FOOD MATCH

This crisp and refreshing wines pairs beautifully with any fish dishes, as well as being ideal as an aperitif.

AWARDS

2018 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 96p

2019 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 96p

2020 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 94p

ABOUT THE PRODUCER CASA MARRONE

Casa Marrone means "brown house" in Italian, paying homage to the earth-colored and old architecture found in southern Italy and surrounding the vineyards where Casa Marrone grapes are grown. The many old and beautiful brown houses represent the genuine Italy, the Italy that Casa Marrone helps bring to life.

Casa Marrone believes in a long-term commitment to the environment and the surrounding areas where it is produced, hence all wines are made with organically grown grapes. Luca, Annalisa and Alessandro Botter, who represent the third generation of the producing family, are now leading the company, integrating their almost centenary traditions with a new vision focused on innovation.

VINEYARDS

Delle Venezie is an incredibly popular and recognizable DOC due to its large production and exportation of refreshing, crisp white wines produced from the Pinot Grigio grape.

Situated in northeastern Italy, the "Venezie" is representative of the "Tre Venezie" (or Three Venices), a reference to the three modern regions of Veneto, Friuli-Venezia-Giulia, and Trentino-Alto-Adige that once were part of the Venetian Empire.

Pinot Grigio wines reign supreme here, however additional red and white wines are produced from Garganega, Malvasia, Riesling, Sauvignon Blanc and Verduzzo grapes.

WINEMAKER

The winemaker of Casa Marrone is Mr Marco Flacco.

VINIFICATION

The grapes are soft-pressed and the must obtained ferments for 15-20 days at a controlled temperature, 15-17 °C (59-63 °F), in stainless steel tanks. The wine is then stored at 18-20 °C (64-68 °F) in stainless steel tanks until the bottling time.

TECHNICAL DATA

Certifications: Made with organic grapes

ALC: 12%

RS: 10g/L

Packaging: Glass bottle of 750 ml with screw cap

Bottles per case: 12