

Pinot Grigio Umbria IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SELPGR	Cantine Andreas Mazzei	Italy	Umbria
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Grigio	12.5%	No	Screwcap



Background

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas.

They specialise in wines from central and southern Italy and over the years have built strong relationships with different growers in these regions.

Winemaking

Vineyards located in the area of Bastia Umbria (Perugia). Once picked, grapes are destemmed and crushed before pressing and fermentation occurs under controlled temperatures. before ageing for 3 months in stainless steel tanks.

Tasting & Pairing

Notes of blossom and lemon on the nose with green apple and pear Fresh and crisp with a nice finish.

Best enjoyed with seafood and fish dishes and light starters.

Sustainability & Extra Information

n/a