



# PINOT GRIGIO BLUSH IGT PUGLIA CANTINA LEVORATO

**Producer:** Cantina Levorato

**Region of Origin:** Puglia, Italy

**Appellation:** Indicazione Geografica Tipica (IGT)

**Grape Variety:** 100% Pinot Grigio

**Alcohol Vol.:** 12%

**Harvesting:** The grapes are harvested in late summer, typically in early September, when they are at optimal ripeness. The harvest is done by hand during the cooler hours of the day to maintain freshness and preserve the delicate aromatics of the Pinot Grigio.

**Vinification:** After de-stemming, the grapes undergo a brief maceration to extract the light pink color characteristic of a blush wine. The fermentation takes place in stainless steel tanks at controlled temperatures to preserve the fresh fruit flavors. The wine is then aged briefly in stainless steel to retain its crispness and elegance.

**Appearance:** Pale blush pink with soft, coppery reflections, showcasing a fresh and delicate appearance.

**Nose:** Fresh and aromatic, with delicate notes of ripe strawberries, red apples, and white peach. Hints of citrus blossoms and a touch of minerality add complexity and freshness to the bouquet.

**Palate:** Light to medium-bodied with refreshing acidity. Flavors of crisp red berries, such as strawberry and raspberry, are complemented by citrus zest and a subtle floral note. The wine has a smooth texture, with a clean, dry finish that is refreshing and invigorating.

**Best With:** Light salads with fresh herbs and citrus dressing. Grilled seafood, such as shrimp or white fish. Fresh goat cheese or a light vegetable risotto.