



MICHELINI

— WINES —

A FAMILY WINEMAKING TRADITION
FOR OVER 150 YEARS

Michelini Italian Selection Pinot Grigio

Complex aromas of vanilla spiced baked pears and apple pie. On the palate a fine line of acid brings lush baked fruit flavours into focus and provides great length. A perfect accompaniment for baked chicken or antipasto.

Wine Profile

Region: Alpine Valleys

Colour: Medium green/gold.

Aroma: White floral notes, fresh pea and spiced, baked apple.

Palate: Bright acidity carries along flavours of fresh and baked pears, apple pie and a dash of citrus.

Production notes: Hand picked at first light, the fruit was delivered to the winery in pristine condition and pressed to 600L/t to extract fine phenolics from the skins. Underwent a moderately warm 10 day ferment to promote richness.

Ageing potential: Drink now or over 5-7 years.

Maturation: Short maturation in stainless steel to maintain freshness and primary fruit characters.

Alc: 12.5%