



PICCINI®
Wines since 1882



PINOT GRIGIO DELLE VENEZIE DOC 2025

The three northeastern regions, known collectively as the Tre Venezie or simply the Venezie, set the pace in Italy in the crafting of contemporary white wines. Piccini, with a winemaking history dating back to 1882, pays particular attention to the selection of its partners, in order to ensure high quality wines, able to express the characteristics of the terroir.

VARIETAL

100% Pinot Grigio

APPELLATION

Delle Venezie DOC

WINEMAKING

Carefully selected whole clusters of Pinot Grigio undergo soft pressing just hours after harvesting. To preserve the purity of the grape variety and to allow a crisp, fresh taste to shine through the wine, the Pinot Grigio was slowly fermented in stainless steel vats at cold temperature. This time consuming method of fermentation allows the essence of the grape to fully develop.

TASTING NOTES

Straw yellow in color with greenish hues Piccini Pinot Grigio is light- medium bodied wine. On the nose it shows immediate forward flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate. Its crisp acidity balances well with the soft character recommending it as a pleasant and easy to drink wine.

FOOD PAIRING

It pairs well with Mediterranean cuisine: antipasti or white meat. It is great with sea food.

ALCOHOL

12.5%

SERVING TEMPERATURE

50-54° F

UPC# 8 002793 02587 3
12pk/750ml

