

Novità, Rubicone, Pinot Grigio 2023



This crisp and refreshing Pinot Grigio is bursting with juicy pear flavours complemented by tangy notes of grapefruit zest.

Producer Note

The grapes for the Novità wines are sourced from Italy's premium wine producing regions, Emilia Romagna and Veneto (Pinot Grigio). Trebbiano and Sangiovese are the archetypical mainstays of many a trattoria and offer delicious easy-drinking alternatives to international varieties, while the Pinot Grigio offers excellent typicity. The Novità collection is made by winemaker Enrico Salvatori of Cevico, one of Italy's most important wine-making organisations, who own over 6,700 hectares of vines, so consistency of quality is guaranteed.

Vintage

The 2022/2023 winter was mild, with below average rainfall in the northern part of Italy. Spring temperatures were above-average resulting in premature budbreak; however May was abnormally rainy which caused a reduced fruit-set and increased disease pressure. Part of the vineyard was flooded for several days during mid-May. A dry and warm June and July helped to recover the delay and contained the risks of mildew. A dry and unusually warm August, September and first half of October saved the vintage.

Vineyard

The vineyard is located in the IGT Rubicone, in the rich and fertile region of Emilia Romagna. The IGT takes its name from the Rubicon River. The Pinot Grigio vines are planted in the loamy-sandy soils of the Romagna alluvial plain. These soils offer good drainage and modest organic matter to nourish the vine. The winters are cool and the summers are warm and dry; the vineyards are mostly irrigated to hydrate the vines through the warm growing season. The vines are trained according to Guyot or Geneva Double Curtain methods. The vineyard is managed with Integrated Pest Management, which aims to reduce the use of sprays and protects the biodiversity and ecology of the vineyard.

Winemaking

The grapes underwent brief skin contact maceration prior to being gently pressed. Cool fermentation took place in temperature controlled stainless steel tanks at 19°C with carefully selected yeasts. The wine was left to rest in tank to retain the vibrancy and purity of fruit until it was prepared for bottling.

Tasting Note

A vibrant tangy freshness with aromas of pear, grapefruit zest and a hint of spice are the hallmarks of good Pinot Grigio and we're delighted that this wine exhibits those qualities.

Grape

Pinot Grigio 100%



Winemaker:	Enrico Salvatori
Region:	Emilia Romagna
Sub region:	Rubicone
Country:	Italy
Alcohol:	11%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5258123A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap