

## Il Bandiera Pinot Grigio



### THE FACTS

**Producer:** Cantine Francesco Minini S.P.A

**Winemaker:** Fulvio Santini

**Varietal(s):** Pinot Grigio 100%

**Country:** Italy

**Region:** Venezie

**Vintage:** 2023

**ABV:** 11%

**Residual Sugar:** 3.2g/l

**Case Size:** 6x75cl

**Closure:** Screwcap

**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

Minini was established in 1920 when Mr. Francesco Minini, young soldier, came back from First World War: with a little money and a great determination decided to start the wine business in a rural economy and a poor market. At the beginning of the '60s the big growth of the Company forces the Mininis' to move into a new Winery, which is still the current Headquarter, even though enlarged and restored. During all these years the Minini Family never forgot its tight link with the land, developing new cooperation projects with growers all over the main production areas of Italy. This allowed the Family to widen the portfolio of wines to support its introduction on the International markets. Their strategy has been to source new wines from the plenty of unique ancient vineyards typical of Italy, rediscovering, with the new technologies of wine-making, the value of the Italian tradition.

### TASTING NOTE

This delicately refreshing dry white is lemon yellow in colour. On the palate, flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

### FOOD MATCH

Delicious as aperitif, also ideal with fish, with white meats and fresh cheeses

### WINE STYLE

Dry White

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** Yes

**Vegan:** Yes

**Allergens:** Sulphites