



Our Wines

San Giuseppe



SAN GIUSEPPE PINOT GRIGIO DOC VENEZIA

About this Selection:

San Giuseppe Pinot Grigio is made from 100% Pinot Grigio grapes grown on our estates in the delimited D.O.C. Zone of Venezia. Vinified, matured and estate bottled, San Giuseppe is in the top class. At only a few dollars more than lower class brands, San Giuseppe is a world apart in taste. Because San Giuseppe is a few dollars less than other D.O.C. Pinot Grigio, San Giuseppe is a great value.

Winemaker Notes:

Italian Pinot Grigio wines are government classified. The highest class is Denominazione di Origine Controllata. These wines are from grapes grown in delimited areas known for having the best vineyards, have restricted yields and make richer, more concentrated wines with flavor and bouquet.

Starting with the 2010 vintage, San Giuseppe Pinot Grigio is Denominazione di Origine Controllata, Venezia. Located near Venice, Venezia is the Southernmost D.O.C. area. The Northernmost areas, Alto Adige, Trentino and Valdadige, generally produce wines that are lighter with a more acidic personality and less pronounced bouquet.

The Easternmost areas, Friuli and Collio, generally produce more mineral flavor in their wines. It was for this reason that I chose San Giuseppe's new Sauvignon Blanc from Friuli. The Southern areas, Piave and Venezia, generally produce well balanced, fruit to acidity, wines with classic Pinot Grigio bouquet.

Since the first vintage of Pinot Grigio twenty years ago, consumers have appreciated San Giuseppe's superior taste. Starting with the 2010 vintage, San Giuseppe is officially one of the best with superior taste. You always look smart when you look for the Lily on the Label. Ah! San Giuseppe.

Tasting Notes:

Now San Giuseppe is Denominazione di Origine Controllata, officially the highest class for Pinot Grigio. The result is a richer wine with a more pronounced bouquet. By adjusting the temperature of wines, one can tune the flavors up or down to better pair with the accompanying food or individual preference. Warmer equals more, cooler equals less, ability possible only with top quality wines. Because cold conceals flaws, inferior quality wines must be served cooler and cannot deliver flavor. San Giuseppe's superior quality can match up with a wide range of foods and individual preferences. From spicy Asian to a plain chicken salad, San Giuseppe quality shines through.