



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pure Pinot Grigio

Price £8.49
Code PURE025

An all-round superstar with regards making easy, commercial and elegant wines in Italy, this is a vibrant and lifted Pinot Grigio that is great for those bored by the 'mundane' and non-descript wines available on the wider market. When Pinot Grigio is as good as this, it can be a revelation - Fill your boots as they say!

Tasting Notes:

A wonderful pale straw colour the nose has hints of lime zest, waxed lemon and baked apple. The palate is everything you would expect, light, clean, refreshing and well balanced. On the finish its dry and very easy drinking.





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Specification	
Vinification	Unlike many Pinot Grigios at this level, which have up to 15% of inferior grapes such as Garganega or Trebbiano added, the Pure Pinot Grigio is made from 100% Pinot Grigio grapes, all picked from the fertile plains below Verona in the NE of Italy. Cool fermented in steel temperature controlled tanks and using indigineous yeasts, the wine is clarified post-ferment and held in tanks to preserve the natural freshness and vivacity of the wine.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	White Wine
Grapes	Pinot Grigio
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Pure/Ca'Tesore
Producer Overview	Rather than following the standard route of sourcing from the widely known group of Italian 'bottlers', we have developed a wonderful source of supply from a family owned estate in the area of Caprino Veronese, situated in the foothills of the Italian Alps 10km east of Bardolino. There is a quid pro quo however – we get wonderful estate grown fruit with a hand in the style of wine we want producing, but we don't name the winemaker or the estate. That's a fair deal! The 140ha estate is located at the foothills of the Alps and in close proximity to Lake Garda, which creates a unique microclimate with great temperature exchange between day and night during the harvest time. The soils and vineyard elevation also play roles in shaping the flavors and aromas of the grapes grown here. Read more online
Closure Type	Screw Cap
Food Matches	Enjoy with a sourdough pizza with roasted vegetables.