



Maretti Pinot Grigio 2023

Region: Friuli Grave

Grape Variety: Pinot Grigio

Winemaker: Andrea Sartori

Alcohol: 12%

Summary: Situated in the north-east of Italy bordering Austria and Slovenia, the Friuli-Venezia Giulia region is recognised as creating the country's finest Pinot Grigio. Nestled on either side of the Tagliamento river, Grave del Friuli gains its name from the gravelly soils, washed down from the nearby Alps. The region's high altitude and cool climate create an elegant expression of Pinot Grigio, imparted with mineral complexity by the stony soil.

Winemaking: Sourced from a single vineyard high above the Tagliamento river and hand harvested in the early morning to retain natural acidity. Whole bunched pressed, aiming to limit skin contact and using only free run and first press juice. Fermented in stainless steel with temperature control before maturation on lees for six months to build texture and complexity.

Vintage 2023: The 2023 vintage began with a relatively mild winter that saw some rainfall. Spring continued to be mild, other than a gnarly frost that bit in April. With a difficult season, the fruit still performed and produced quality, balanced wines, especially whites.

Tasting Note: Subtle nose of citrus, green pear, spice, mineral and white flowers. The palate displays softness of fruit, a lovely mouth-filling texture and finishes with fine acidity. A lovely fresh white wine best enjoyed in its youth, perfect with seafood or an antipasto plate