TENUTA CORTE GIACOBBE · ITALY

# Delle Venezie Pinot Grigio Ramato, 2025

*Delle Venezie DOC, Verona, Veneto*

| COLOUR | GRAPES | ALCOHOL | VINTAGE · VOLUME |
|---|---|---|---|
| White | Pinot Grigio/Pinot Gris | 12.5% | 2025 · 750 ml |

STILL

## Tasting notes

Appearance: Brilliant pale copper / dusty pink hue (Ramato). Nose: Jasmine, wild strawberry, white peach, and a distinct flinty minerality. Palate: Fresh, dry, with hints of juicy berries and a highly pronounced savory volcanic mineral backbone. Finish: Elegant, refreshing, with a clean and lingering mineral finish.

## About the wine

Pinot Grigio is given a short skin maceration of 12–24 hours, which draws out the copper colour and extra flavour, followed by a cool, temperature-controlled fermentation. 'Ramato' means 'coppery' in Italian: Pinot Grigio has pinkish-grey skins, and this old Venetian method lets them tint the wine as they once did.

## Winemaking

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| MATURATION | Aged briefly on fine lees (Sur Lie) to enhance roundness, then rested in bottle before release. |

## Cellar and service

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| SERVE AT | 10–12 °C |
| FOOD PAIRING | · Sushi, sashimi, grilled seafood, or risotto, crispy dishes. · Avoid overly spicy or heavily sweetened dishes. |

Say it: Tenuta Corte Giacobbe: teh-NOO-tah KOR-teh jah-KOB-beh; Delle Venezie: DEL-leh veh-NEH-tsyeh; Pinot Grigio: PEE-no GREE-jo

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