

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

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

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