



2008 “LUCCIO” PINOT GRIGIO

Colour: Bright, pale green.

Aroma: Absolutely fresh aromas of stonefruit, citrus and mineral. Quite subtle and restrained.

Palate: Fresh, zingy acidity and gentle stonefruit/mineral flavours make for a light and extremely refreshing palate.

Summary: Brilliant accompaniment with a Calamari risotto or grilled scallops with olive oil and garlic. Drink this over the spring/summer months.

TECHNICAL NOTES:

12.2% Alc/Vol, 3.12pH, 6.75 g/L TA, 2.3 g/L RS.

Blend: Pinot Grigio 55%, Semillon 32%, Sauv Blanc 13%

Closure: Screwcap