



2006 “LUCCIO” PINOT GRIGIO BLEND

Colour: Medium green / yellow tints

Aroma: Restrained aromas of nectarine, apples and talc with a very light celery top/herbal undertone

Palate: The palate is crisp dry and light with just a hint of a creamy texture/flavour underlying the gentle stonefruit. Offers a nice alternative to the more aromatic or wooded wines.

Summary: Try this with Melt Pizzeria’s Tallegio and Potato Pizza. Drink over the next year or so.

Technical Information

Region: 100% Clare Valley, South Australia

Variety: Pinot Grigio, Sauvignon Blanc, Semillon.

Alcohol / Vol: 12%

Acidity: 6.9g/L TA

pH: 3.12

Residual Sugar: 2.3g/L

