



## 2016 Franchetto Veneto Pinot Grigio

91  
POINTS  
John Caro



A fresh and dry Pinot Grigio from Italy's white wine heartland, the Veneto. Franchetto's south facing vineyards enjoy excellent sunlight but also the freshness of quite a high altitude (500 metres). On classic Venetian volcanic soils the 25 year old vines hang their fruit nice and long to produce developed, ripe fruit flavours while preserving lovely acidity, light body and refreshing minerality. A classic and very versatile white style, the Franchetto Pinot Grigio is delicious with or without food.

### Grape

Pinot Grigio

### Its Origins

On the east side of Soave is the village of Terrossa, where the Franchetto family has lived for over a century. Antonio Franchetto continues his family's long history of cultivating the traditional grapes of these lands: Garganega (used for this wine) and Durella.

### What The Critics Say

#### Winemaker notes on 2016 vintage

"This wine has a straw yellow color and shows on the nose with a great sophistication and harmoniousness, you can smell aromas of white fruits like pear and golden apple and a delicate spicy notes. It is ethereal, fragrant and slightly floral. The palate is fresh and persistent, with a perfectly integrated mineral vein; the aromatic and complex aftertaste is very persistent. Excellent as an aperitif, ideal with seafood salads, fish-based first courses and shellfish or soups particularly rich and tasty."

Variety Pinot Gris

Colour White

Region Veneto

Closure Cork

Volume 750ml

Alcohol 12.50%

Maturity No

### This Wine Goes Well With



### Taste

