

Pinot Grigio 2024

BACKGROUND

Founded by Giulio Straccali in 1925, Straccali has been in the vanguard of progressive Chianti producers. A man of vision, Giulio Straccali sought to communicate through his wines to the rest of the world the scents, colors and flavors of his beloved Tuscany. In 1978 the Zingarelli family of the Chianti estate of Rocca delle Mace began a long and fruitful relationship with Straccali that continues to this day. United by a shared dream set out by Giulio Straccali many decades earlier, the two families have pursued the same objective: to invite the world to discover the tantalizing flavors and colors of Tuscany, using wine as the ambassador. Today Straccali's reputation stands for outstanding quality offering exceptional value wines that have earned accolades from wine critics worldwide.

WINEMAKING & AGING

Hand-picked grapes undergo two hours of maceration followed by a gentle pressing. Fermentation takes place in temperature-controlled (68°F) stainless steel vats for 12 days. The wine is then bottled and released.

TASTING NOTES

Bright straw with copper highlights. Elegant and intense with notes of fruit and flowers. Well-balanced with great structure and a pleasant finish.



STRACCALI

ORIGIN

Provincia Di Pavia IGT, Lombardy,
Italy

GRAPE VARIETIES

100% Pinot Grigio

SIZES

750ml, 1.5l

TECHNICAL DETAILS

ABV: 12.5%, Closure: Screw Cap

WINEMAKER

Luca Francioni



1.5L

750ML

750ML

