

Pinot Grigio Ca` Luca 2017



Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. In the fifties the family expanded their horizons to selling wines across Central Europe and beyond. Throughout all this expansion, the Botter family retained control and the company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions.

Tasting Notes

This modern Pinot Grigio from northern Italy is a delicate straw yellow in colour. The nose is full of white flowers with a delicate perfume and fresh apple fruit aromas. Ca Luca is dry and well-balanced, it retains a refined acidity matching the subtle peach, pear, melon and apple flavours. The fruit flavours mingle on the palate to create an easy-drinking yet elegant wine which lingers on the finish.

Food

An excellent aperitif and good match for seafood, risottos, chicken dishes or cold buffets.

Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Veneto	Alcohol Content	12%
Grape(s)	Pinot Grigio (100%)	Closure Style	Screw Cap
Type	White	Organic/Biodynamic	No
Style	Crisp	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		



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