Ponte Pietra,

Pinot Grigio Rosato 2024

Veneto, Italy





Grape Varieties	100% Pinot Grigio
Winemaker	Matt Thomson
Closure	Screwcap
ABV	12%
Acidity	5.4g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Matt Thomson of Blank Canvas makes the Ponte Pietra wines at the Cantina di Monteforte. The name references Verona's 'Ponte Pietra' (stone bridge), which dates back to Roman times, although vines had thrived on the hills outside Verona long before this bridge spanned the Adige River.

VINEYARDS

The fruit for this wine is grown on the east hillside of the upper Val D'Alpone. The vineyards are 120 hectares and are located at an altitude of 40-200 metres above sea level. The 10 to 25-year-old vines are trained in the 'pergola veronese' system and grown in soils of volcanic origin. Picking usually occurs earlier than the normal Pinot Grigio harvest, to ensure that the fruit retains its refreshingly high acidity.

VINTAGE

A mild winter with abundant rainfall created a good water reserve in the soil. Spring was marked by frequent and heavy rains and, in some cases, intense weather events, with temperatures remaining below the seasonal average at least until mid-June. While the spring months were cool, the summer recorded extremely high temperatures, especially the first 20 days of August, with peaks above 40°C. However, these conditions rarely hindered vine growth and grape maturation, thanks particularly to the water reserves accumulated during the spring.

VINIFICATION

Grapes were carefully selected both in the vineyard and in the cellar. To retain the 'coppery' colour of the Pinot Grigio grape, the skins were left in contact with the juice for about 18 hours to give the wine an attractive tint. The juice was then fermented at a low temperature (about 15°C) in 300-hectolitre stainless steel tanks, to retain the subtle aromatic characters of the grape.

TASTING NOTES

A lovely salmon-pink colour, this Rosato is fresh and crisp, with a delicious strawberry perfume which gives way to a vibrant cherry character on the palate. A savoury note adds depth, and lively acidity gives the wine a fresh, crisp finish. Ripe strawberry perfumes linger on the palate.