

## **Gaudioso**

Country: Italy

Region: Sicilia

Grape(s): Pinot Grigio

Producer: Antonio Gaudioso

Farming: Biodynamic

### **2019 Gaudioso Pinot Grigio**

Azienda Agricola Gaudioso is a 30 hectare biodynamic farm located in Partanna, Sicily, with about 7 hectares under vine. Though they are a young company, they have a rich history coming from Sicilian winemakers for several generations. Growing both indigenous and French varieties, along with olives for oil, they work the land with respect and forgo the use of pesticides or herbicides. The wines they make are vibrant and bright, employing spontaneous fermentation in the cellar, they impart as little intervention as possible in the cellar.

This Pinot Grigio is a skin contacted wine. Unlike many other skin-contact Pinot Grigio, the color is more of a rich orange as opposed to a ramato copper. The vines were planted in 2011 on a 1.5 hectare plot. The fermentation is spontaneous in stainless steel. It is macerated with the skins for 20 days, and has the addition of 20% whole grapes to extract more color into the must, and slow down the fermentation. The wine is not temperature controlled, bottled without any fining, filtration, and the use of only minimal sulfur at bottling.

#### **VITICULTURE / VINIFICATION**

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine spends 20 days on its skins, 1 year in stainless steel
- The wine is unfinned, unfiltered, with less than 25 mg/l total sulfur content

**TASTING NOTES:** An orange wine with an auburn color. Fresh and fruity notes with scents of tiny red berries and Mediterranean scrub. Ripe pear, melon and bergamot. The mouthful is full bodied and with lively sapidity, a good persistence and pleasant aftertaste of honey and apricot jam.