



## 1215 Wine Bar & Coffee Lab

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### Domini del Leone, Pinot Grigio 2022

**Varietal:**

Pinot Grigio

**Region:**

Veneto, Italy

**Farming:**

Certified Organic, Practicing Biodynamic

**Soil Type:**

Clay Sand, Alpine Glacier Sediment

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

3/5

**Acid:**

4/5

**Tannin:**

1/5

### ABOUT THE WINE

We're excited to have a style of wine we don't usually carry featured in wine club this month, Pinot Grigio, from a producer we've only recently been introduced to but love so far! There's nothing inherently wrong with Pinot Grigio, but it's literally everywhere, and we have limited shelf space and so many great indigenous varieties of grapes and producers to feature that we rarely find a Pinot Grigio that can elbow its way onto our shelf, much less wine club, but we're truly excited about this one from Domini del Leone!

"Guido Fidora, the current owner's grandfather, was a true pioneer of organic agriculture in the area. He saw how detrimental the use of pesticides and other agrochemistry was to the biodiversity of his vineyards, and decided to fight this by certifying his estate organic as early as 1974, placing him among the very first in Italy. It was at a time when most European winemaking and viticulture were still under the spell of systematic treatments and enological additives, and the notion of organic wine was far from established (and hence a challenge to explain to the market). But, fueled by his vision, Guido insisted and toured farmers' markets and Slowfood events with his wine and other farm products. Nowadays, even the neighboring estates around their "Civranetta" estate are organic. His grandson Emilio, who's now at the helm as the fourth generation of the family, has been converting the estate to biodynamics since 2015. It's now a true mixed farm consisting not only of vineyards, but also woodland, ponds, pastures for horses, cattle and chickens, and fields of grains and other crops. The estate is located only a couple of miles from the Lagoon of Venice – this proximity to the sea and its constant winds, together with the particular soil of Alpine-glacier origin give the grapes distinct mineral notes and aromatic richness. The winged lion referred to in the estate name and on its bottles is the symbol of the city of Venice, once one of the most powerful and wealthiest republics in the Mediterranean. The lion symbolizes majesty and power, while its wings are a symbol of spiritual elevation; the book expresses the concepts of wisdom and peace." Jenny & Francois Selections, Importer

This Pinot Grigio is quite complex for the style with notes of apple, pear, almond, and uplifting floral aromas. Very food friendly, this classic and recognizable style will be just the bottle to break out and share with even the most mainstream of wine palates over the holiday celebrations!

Rich and minerally this Pinot Grigio showcases flavors of pear, apple, and almond with a light but pleasing floral quality.

