

Gazerra

Pinot Grigio, 2019



ABOUT THE WINE

Looking for a Mediterranean vacation? Try a sip of Gazerra Pinot Grigio. It's made from sustainably-grown grapes sourced between Palermo and Salemi and hand-picked under the supervision of winemaker Mattia Filippi. Enjoy the wine's bright apple and pear aromas, a result of fermenting in stainless steel.



DID YOU KNOW?

Pinot Grigio, Pinot Gris, and Grauburgunder are all different names for the same grape. Grauburgunder, the name used in Germany, translates to "the grey grape of Burgundy."

ABOUT THE REGION

Sicily is the largest island in the Mediterranean sea. Its topographical diversity makes it a winemaking paradise: Sicily has been producing wines for over 3,000 years!



Sicily, Italy

AT A GLANCE

Variety: Pinot Grigio

Vintage: 2019

Vineyard: Various

Oak: No oak (stainless steel)

Alcohol: 13%

Farming: Sustainable

To learn more about this wine, visit blueapron.com/wines/269

TASTING NOTES

This is a clean, green wine. Aromas of tart green apple and pear dominate the bouquet of this smooth Pinot Grigio. The stony minerality is enhanced by aging in stainless steel casks.

1) Look at the Color



Pale yellow

2) Swirl & Smell



Green apple



Pear



Orange blossom



Lemon

3) Taste & Savor



TASTING TIP

If you're serving multiple bottles of wine, the order matters. Start with the lightest and most refreshing wine (like this one!), and then move on to your more intense bottles. Your taste buds get tired, and you'll be less able to pick up on subtle aromas after enjoying an intense glass of wine.

4) Pair and enjoy!



Light & Fresh

Match this wine's symbol to a Blue Apron Meal

Light and fresh white wines are the perfect backup singers for meals packed with vegetables or seafood. Grapes like Pinot Grigio and Grüner Veltliner have subtle fruit and light herb flavors. Choose these bottles to add a little zing to your meal.