



Cantina Colli Euganei **Rialto Pinot Grigio** Veneto



Possibly, there is no wine region in the world that so literally stands out as the Euganean hills, near Padua. Now a natural reserve, this relatively small area of volcanic origin rises from the Veneto plains with such startling suddenness that it looks like an island in the sea. Standing on those hills, it feels amazingly like an island as well. 'Pan di zucchero' (sugar rolls), it is without any respect that the locals call them. It is precisely because of this elevation that the quality of Euganean wine compares so favourably with those of the plains, where so many wines are rather ... plain. Not that the hills are so impressively high rising: the summit is the Venda, with a moderate 601 metres, whereas most hardly reach a 100 metres above the surrounding plains. Nevertheless, these slopes are as attractive to the vine as they are to man.

Founded in 1949, today's leading producer, Cantina Colli Euganei, has been enjoying an ever growing success. This success is based mainly on two pillars: sound winemaking and courage. The fact that the winemaking is sound becomes clear both by tasting the wine and by observing the man who makes it, oenologist Alessio Equisetto. The courage consists in daring to be who you are, not to try to make someone else's wine. To make your wine as it 'naturally wants' to be made, not to push it. The Cantina presents different levels in its labels: Notte di Galileo is its top, with the Rialto and Palazzo del Principe ranking only just below it, Patavinum and Paoni, present their base – but always good quality!

Grapes: Pinot Grigio

Period of harvest:: end of August, early September

Yield per hectare: 110 hl.

Straw yellow with greenish reflections. Harmonious nose, with hints of fresh fruit. Well-balanced and pleasantly dry.

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