



## Spinelli Pinot Grigio

Country: Italy                      Region: Abruzzo  
Type: White                        Varietal: Pinot Grigio  
Format: 12 x 750ml

BC	AB	SK	MB
+62896	+831277		
Stocked Speculative	Open		

### TASTING NOTES

**Colour:** Soft straw yellow colour.

**Aroma:** Delicate, characteristic fruity nose with floral notes and hints of melon and lemon.

**Taste:** Fresh, pleasant, harmonic palate.

**Food:** All seafood, but also delicate meat dishes and starters. Excellent aperitif.

### AWARDS & ACCOLADES

2024 ~ 94 Points. "It excels both in its softly grapey balance of taste and in its clarity and turgid, unoxidated olfactory profile. And the dense pulp makes it a superior wine." - Luca Maroni, Apr/2025

2024 ~ "What a delightful surprise for the price. You can expect bright citrus and green apple with subtle florals, all in harmony. The palate is clean, fresh, and full of inviting lemon and almond. This versatile, food-friendly wine, at a bargain price, pairs well with shellfish, creamy pastas, and various seafood salads. Grab as much as you can if you find this wine in the private market. Cantina Spinelli is a family winery established in 1973 in Abruzzo by Vincenzo Spinelli. His sons, Carlo and Adriano, joined him a decade later, and the family has become one of the leading wine producers in Abruzzo. They boast a large, ultra-modern proprietary winery, including a state-of-the-art barrel cellar for aging wines, all of which reflect the quality of this everyday pinot grigio. The estate is situated in the Chieti region, in the Val di Sangro and Frentane hills of Abruzzo, nestled between the Maiella mountain and the Adriatic Sea. The climate is Mediterranean, warm and breezy, with significant temperature swings from day to night. A crisp, refreshing Pinot Grigio from the hills of Chieti." - Anthony Gismondi - Gismondi on Wine, Nov/2025

2023 ~ 93 Points. "Consistent and round on the palate as well as on the nose, an enveloping, dense wine, oenologically clean given the clarity and fragrance of its sunny aromas." - Luca Maroni, Jun/2024



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