

Sydney Anne

In 1955, 33 vine-growers founded the "Cantina Sociale die Colli Vicentini" in the town of Montecchio Maggiore in Veneto. Today, their 35,000ha of vineyards are a part of a community that is nurtured and safeguarded by the Cantina in the district of Vicenza, Veneto.



First released in 2006, Sydney Ann is a pure expression of the crisp, clean character of Pinot Grigio that is both unpretentious and pure. A result of the relationships that we have established over the years with these family supported producers, Sydney Ann is made from fruit that is sourced from the same vineyards each year. Picked whole cluster, Sydney Ann is fermented at near freezing temperatures for three weeks, and its quality is ensured by the Cantina that prioritizes each and every member of the winery.

Sydney Ann



Varietal/Blend: 100% Pinot Grigio

Farming: sustainable

Soil: rocky with alluvial soil

Fermentation: fermentation in stainless steel at a maximum controlled temperature of 59° F

Alcohol: 12.5%

Yeast: selected

Fined: light

Filtered: light

Country: Italy

Region: Veneto

Vineyard: Selected vineyards grown in the hilly areas, well exposed to the sun.

Straw-yellow color. Delicate and complex bouquet with floral hints. Dry, pleasantly refreshing flavor with a hint of apple and pear.