



**Stem Wine Group**  
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## Matto Pinot Grigio 2024



The literal translation of “MATTO” from Italian is “crazy” and represents our Insane Passion for Wine. It’s also the combination of the last and first name of its creator (and Stem Wine Group’s owner), Tony Macchione. MA + TO, get it? But for Tony, it has an even deeper meaning. As a result of personal experiences, Tony has also developed a passion for helping those with mental health issues, Alzheimer’s Disease and brain related cancers. So, with a profound respect and zest for the love of life, we donate a portion of proceeds from every purchase to mental health charities and brain research programs.

For the Matto Pinot Grigio, we teamed up with Cristian Tombacco of Vinicola Tombacco in Veneto to create a wine with the appropriate balance of acidity, fruit and weight. We aimed for a wine that could be enjoyed by many different palates and be extremely versatile with various cuisines. We are very confident that once you try the Matto Pinot Grigio, you will agree that it is in line with our philosophy for the Matto brand.  
Vegan Friendly

<b>Producer:</b>	Tombacco
<b>Vintage:</b>	2024
<b>Production Area:</b>	Grapes sourced from the entire Veneto region.
<b>Type:</b>	White Table Wine
<b>Alcohol:</b>	12%
<b>Sugar:</b>	3g/l
<b>Grape Varieties:</b>	Pinot Grigio-100
<b>Color:</b>	Straw yellow
<b>Aroma:</b>	Pleasant, delicate, fruit, characteristic, intense and suggestive of apple and figs.
<b>Taste:</b>	Dry, velvety, tasty and fruity with a slight after-taste of bitter almond; it is well-bodied and harmonic, and has good acidity and alcoholic degree; it is very persistent on the palate.
<b>Cellaring Potential:</b>	1-3 yrs. Best drunk when young.
<b>Food Matching:</b>	Excellent as an aperitif and ideal with seafood salads and main courses based on fish and crustaceans. It is perfect with white meats, and boiled, grilled or fried fish. Optimal serving temperature 10/12° C
<b>Vinification:</b>	Winemaking; it is obtained from selected and healthy grapes, and through 3-day whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after on, the wine is filtered, decanted, and then bottled.
<b>Aging:</b>	Stored in a humidity controlled cellar at a temperature of 10-12 °C.