



Pinot Grigio

DOC Friuli



GRAPE VARIETY

Pinot Grigio



SOIL

Alluvial and pebbly plain, Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



VINIFICATION

De-stemming and soft crushing of the grapes harvested when they are perfect ripened. The first-pressing must be slowly fermented in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



ALCOHOL - TOTAL ACIDITY *

13.00 % vol. - 7.00 g/L
* indicative values



TASTING NOTES

Intense straw yellow color. It smells of white flowers, pear and white peach. On the palate is balanced and delicate.



PAIRING AND SERVICE SUGGESTIONS

Universal aperitif, perfect pair with cured meats and fresh cheeses. Recommended with seafood risotto and for fish dishes in general. Serve at a recommended temperature of 10°-12°C in a medium-sized white wine glass.



AGEING POTENTIAL

2/3 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 - 0.375 L