



PINOT GRIGIO



Production area: Friuli Venezia-Giulia



Vine: 100% Pinot Grigio



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: Harvesting begins mid-September with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Pale straw yellow with light coppery reflections



Sensory notes: Intense and full bouquet with typical hints of acacia flowers. On the palate it confirms the olfactory sensations; elegant, full bodied, slightly acidic and with a pleasantly bitter aftertaste



Gastronomic pairing: Excellent as an aperitif. It can be served with acacia and elderberry flower fritters which enhance its taste. Also perfect with risotto or first fish courses and white meat



Serving temperature: 8-10° C



Alcohol content: 12,5% Vol.

