

PINOT GRIGIO D.O.C.

Whites Collection

Grape variety: Pinot Bianco

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot and Sylvoz

Vine density: 4.300 vines/Ha

Harvest time: First ten days of September

Vinification: Pre-fermentative cold maceration for 8-10 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats on the lees.

Ageing potential: 3-4 years after production

Alcohol content: 13%

Serving temperature: Approx. 10-12°C

Presentation: 0.75 l bottles in 6-bottle boxes

COLOUR

Amber-shot yellow with light coppery tinges.

AROMA

The nose reveals a delicate structure, characterized by a wide range of clearly distinguishable floral notes.

FLAVOUR AND TASTE

It has a supple structure, sustained by a distinct tangy freshness. With delicate, lingering hints of white-fleshed fruit.

FOOD PAIRINGS

Best paired with delicate dishes. Perfect with fish starters or pasta and rice dishes.



AWARDS

VINOUS 2025

Harvest 2024: 90 points



LE MONDE