



Pinot Grigio D.O.C.

GRAPE VARIETY: Pinot Grigio.

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 24-48 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: 0.75l 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.

