



PINOT GRIGIO

D. O. C. FRIULI

Wine characteristics

Wine of great character fermented strictly in white, refined and marked bouquet reminds of acacia's flowers. Dry, suave, full bodied with a strong scent of Artemisia, lemon and pear.

Recommended with

Goes well with hors d'oeuvres, in particular with ham, soups, seafood and white meats. Pleasant even before meals.

Serving Temperature

10 °C; 50 °F

Awards

Bibenda, Tre Grappoli
Gambero Rosso, Due Bicchieri
James Suckling, 91 pt.

Technical details

Total acidity: 5,5 g/l
Sugars: 2,6 g/l
Alcohol: 12,5% by vol.
Clean dry extract: 19 g/l

Soil

Gravelly of alluvial foothill origin, typical of the land named "grave del Friuli"

Grapes

Pure Pinot Grigio grapes

Growing system

Guyot

Harvest

First week of September

Vinification

The must extracted from the pulp, by soft squeezing, is separated from the skins before fermentation begins. The fermentation is done under controlled temperature to favour the extraction of colors, of taste and the growth and the preservation of the original aromas of the grapes.

Fining

In bottle