



## PINOT GRIGIO BRAIDA SANTA CECILIA

### 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

8-10 °C; 46.4-50 °F.

### AWARDS

Falstaff, 90 pt.  
Bibenda, 3 Bunches  
Vini d'Italia del Gambero Rosso,  
2 Glasses  
James Suckling, 91 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Pinot Grigio grapes.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight 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 colours, of taste and the growth and the preservation of the original aromas of the grapes.
FINING	In bottle