



Pinot Grigio

Grape Variety: 100% Pinot Grigio

Appellation: Friuli

Designation: DOC

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Mid-September

Harvest Method: Manual

Vinification:

The grapes are delicately destemmed and softly pressed, followed by natural cold decantation. Fermentation takes place at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel, leaving the wine on its fine lees for approximately 4 months, depending on the vintage.

The bottled wine is aged in air-conditioned cellars for at least one month.

Sensory Notes:

Color: Straw yellow with coppery highlights.

Aroma: The fruity aroma is reminiscent of apple, apricot, and raisins, with floral notes of acacia.

Taste: The good acidity leaves the mouth clean, with a slightly bitter finish.

Pairings: Excellent as an aperitif. It pairs well with appetizers, especially fresh and spreadable cheeses, but also with hams, fish, and white meats.

Serving temperature: 8-10°C