

Pinot Grigio

DOC FRIULI

With a golden yellow color with coppery reflections. Marked in aromas and flavours. Full-bodied wine, well balanced, dry, with a pleasant finish.



Grapes	Selection of Pinot Grigio clones
Alcoholic degree	12,50 - 13,00 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	First ten days of September
Winemaking	The grapes are gently pressed and the grape must obtained is cooled and decanted to obtain an initial cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
Maturation	6 months in stainless steel tanks on its own yeasts.
Refinement	Minimum two months in the bottle.
Bottle	750 ml
Cap	Cork
Pairings	Excellent aperitif goes very well with fish appetizers, delicate soups, vegetable creams and grilled fish.
Serving temperature	10-12°C

