

Pinot Grigio 2017

Friuli Venezia Giulia: land of Pinot Grigio



VARIETAL

Pinot Grigio 100%



VINEYARDS

From our "Le Fredis", "Codis", "Mattia" and "Cortello" vineyards. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 75 ql/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

Soft pressing of the grapes immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at a controlled temperature.



AGING

Aged on the noble lees in stainless steel for 6 months with frequent batonnages.



TASTING NOTES

Color

Intense golden yellow with copper nuances.

Aroma

Golden delicious apple and honey with mineral undertone sustained by an elegant salinity.

Taste

Fresh and crisp, revealing a powerful, generous structure.



A perfect wine to serve as an aperitif or to pair with soups, raw seafood appetizers, poultry, and fish dishes.

Serve at 54-58°F.

ALC. CONTENT
13%

ACIDITY
5,1 g/l

pH
3,50

DRY EXTRACT
20,2