

Pinot Grigio 2018

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 q/ha.



HARVEST

Part meticulous hand selection and part machine, followed by optical sorting.



VINIFICATION

Vinification begins with soft pressing 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 (18-20°C).



AGING

Aged on the noble lees in stainless steel tanks with weekly batonnages for eight months.



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.

Standout chef pairing: Salmon tartare with burrata cheese and pineapple reduction by Kazumasa Imai @ Pepe Rosso (Tokyo, Japan)

Serve at 12-14°C.

ALC. CONTENT

13,5%

ACIDITY

5,1 g/l

pH

3,37

DRY EXTRACT

21,6