



# Pinot Grigio 2020

Friuli Venezia Giulia: land of Pinot Grigio



**VARIETY** Pinot Grigio 100%



**VINEYARDS** From our “Bicinicco” and “Codis”, planted in 2002 and 2004, with an average vine age of 15 years. Average of 5,500 vines planted per hectare, trained using the Guyot method. Yield of 128 and 127 ql/ha.



**HARVEST** From the 4<sup>th</sup> to the 6<sup>th</sup> of September, during the earliest and coolest morning hours. Part manual harvest followed by optical sorting, part machine harvest preceded by hand skimming of leaves and bunches.



**VINIFICATION** After destemming and crushing, grapes are softly pressed. The must, still separated as per the vineyard of provenance, is clarified through flotation. Fermentation, aided by selected yeasts, occurs over nine days in stainless steel tanks at a temperature of 17-19°C.



**ÉLEVAGE** The wine evolves in stainless steel tanks on the noble lees for seven months. We conduct bâtonnages until the end of December, first twice a day and then with diminishing frequency. At the beginning of April, we proceed with the assemblage, then bottling two weeks later. The wine rests until mid May, after which it's released.



**TASTING NOTES** (serve at 13-14°C)

**Color** Soft Mikado yellow.

**Aroma** Notes of quince, wild mint, pear sorbet, wet stone, cantaloupe, Kumato, and violet flowers. Homogeneous, sapid and silky.

**Taste** Structured, balanced, and sapid. Starts with medium acidity, then gently widens and closes with vibrance. Notes of lemon balm, elderflower, and creamy dried banana.



**PAIRINGS** Standout chef pairing: Salmon tartare with burrata cheese and pineapple reduction by Kazumasa Imai @ Pepe Rosso (Tokyo, Japan). Perfect to pair with soups, raw seafood appetizers, poultry, and fish dishes.

## APPROXIMATE ANALYTICAL DATA

<b>Alc. content</b> 13,4%	<b>Tot. acidity</b> 5,2 g/l	<b>Lactic acid</b> 0,2 g/l	<b>Malic acid</b> 1,4 g/l
<b>Tartaric acid</b> 1,6 g/l	<b>pH</b> 3,4	<b>Dry extract</b> 21,2	<b>Glycerin</b> 6,7 g/l
<b>Res. sugar</b> 0,8 g/l	<b>Total SO2</b> 97		