

Pinot Grigio

Friuli Venezia Giulia

Denominazione di Origine Controllata



Appellation

DOC Friuli-Venezia Giulia

Grape Variety

100% Pinot Grigio

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming and soft crushing; fermentation at 18°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Light straw-yellow color.

To the nose, citrusy fragrance with delicate hints of apricots and acacia honey.

On the palate, light, dry and elegant mineral notes, with a granny smith apple flavors and a crispy finish.

Food pairing

Perfect with light appetizers, fish dishes, Italian-style pasta and risotto with vegetables, mussels and seafood.

Serving temperature

Serve at 9-12 °C