Pinot Grigio "orange label"

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; partial maceration on the skins, alcoholic fermentation with periodic batonnage; bottling after maturation and further ageing into bottle. Unfiltered.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Yellow-orange color, enhanced by fascinating amber highlights. To the nose, delicate bouquet which recalls fruity scents, citrus notes and hints of vanilla and tertiary aromas. On the palate, medium elegant body, marked by a nice freshness and a good savoury flavour.

Food pairing

It goes well with sauced white meats and BBQ as well roasted duck or turkey. Excellent with medium mature cheeses.

Serving temperature

Serve at 12-15°C

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