

**“ALÍZIA” PINOT GRIGIO**  
**I.G.T.**  
**Still wine**



✓ **PRODUCTION AREA**

Grown on the flat and hilly (at 150-200 m. above sea level) areas of the North-Eastern regions of Italy.

**Vineyards:** 4,000/6,000 grapevines per hectare [average age: 8 - 14 years].

**Average production:** 1.5/2 kg per grapevine (80/90 q. per hectare).

**Grape variety:** Pinot Grigio.

**Growing technique:** Sylvoz.

✓ **TECHNOLOGY**

The grapes are harvested by hand towards the end of August. After the grapes are lightly crushed, static decantation of the must and primary fermentation at 18/19°C in contact with selected yeasts follow. The thus obtained wine remains in contact with the grape skins for a couple of weeks and then undergoes filtration and tartaric stabilization. After bottling, the wine is allowed to age a couple of months.

✓ **ORGANOLEPTIC CHARACTERISTICS**

**Colour:** light straw yellow with golden shades.

**Bouquet:** intense, fruity reminding of hay and walnut husk, fine and elegant.

**Taste:** velvety harmonious, characteristic and refined.

✓ **CHEMICAL CHARACTERISTICS**

**Alcohol content, % vol.** 12.00 - 13.00

**Sugars, g/l** 5.50 - 6.50

**Total acidity, g/l** 5.00 - 6.00

✓ **SERVING TEMPERATURE**

10 - 12° C, opened at the moment.

✓ **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

✓ **As indicated in the wine list**

“Alisia” Pinot Grigio I.G.T. - Astoria

**Astoria** - 137 [lt.0,75]

