



## Pinot Grigio

### D.O.C. FRIULI



**VINEYARD** – located in the municipalities of Chiopris-Viscone and San Giovanni al Natisone.

**KIND OF GROUND** – Alluvial

**GRAPE** – Chardonnay

**TYPE OF CULTIVATION** – Cordon trained

**VINIFICATION AND REFINING** – The grapes are harvested by machine, then steeped in a cold horizontal press for eight hours and the must is cleaned through settling. The fermentation takes place in steel tanks at a controlled temperature of 15°C. Once the fermentation is completed, the product thus obtained is left maturing in the same tanks at a controlled temperature for about four months. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

**ORGANOLEPTIC CHARACTERISTICS** – It has a straw yellow color. Its bouquet is flowery and recalls the flower of the lime; on the palate it is fresh, medium-bodied with a long finish.

**DRINK WITH** – Pasta dishes, soups, white meat and all kinds of poultry.

**LONGEVITY** – 3-4 years

**SERVE AT** – 11-12°C.