

PINOT GRIGIO

GRAPE VARIETY: *100% Pinot Grigio*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *80 q/ha*

HARVESTING METHOD: *hand-Harvesting with selection of the bunches*

VINIFICATION: *The grapes are harvested at the right degree of ripeness, stripped from the stalks and gently pressed. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16 °C). The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long ageing on the lees, the wine is bottled in June.*

NOTES ON FLAVOUR AND BOUQUET: *Has a bright pale straw-yellow colour.*

Intense bouquet with good complexity and finesse. Hints of ripe fruit, pear, crusty bread and mineral salts.

Dry mouth, full, fruity and freshness, persistent, intense, with good harmony.

SERVING SUGGESTIONS: *With fish starters, pasta, boiled fish or cold white meats.*