

PINOT GRIGIO

DOC Friuli

APPELLATION
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GRAPES
100% Pinot Grigio

SOIL TYPE
Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM
Guyot

EXPOSURE
North - South

ALCOHOL
13,00% vol.

TOT ACIDITY
5,4 g/l

SUGAR
0,2 g/l

SERVING TEMPERATURE
10 - 12 °C

HARVEST PERIOD
September

SENSORIAL CHARACTERISTIC
Dry white wine with straw yellow color with soft coppery highlights. With an intense floral perfume, an agreeable scent of golden apple, peach and yellow flowers notes, it tastes warm, sapid, with a good structure and pleasantly acid. These characteristics make it a wine full of character with an excellent gustative persistence, which evolves over time towards more complex tones of ripe fruit.

FOOD PAIRING
Recommended as aperitif, ideal also at table coupled with starter shellfish based, fish based first courses and second courses of grilled fish or of meat as “vitello tonnato”.