



Pinot Grigio

DENOMINATION

Friuli Colli Orientali – DOC

VINTAGE

2023

TRAINING SYSTEM

Guyot

PROTECTION METHOD

Integrated pest control at low environmental impact

HARVEST TIME

First week of September

HARVEST METHOD

Mechanical harvesting

VINIFICATION

Destemming, soft pressing, fermentation at controlled temperature (17° - 18° C)

EVOLUTION

Fermentation in stainless steel barrels at controlled temperature, must resting on lees with periodical stirring (*batonnage*). Bottling, storage of bottles in laid down position in air-conditioned rooms

ANALYTICAL DATA

Alcohol (% vol): 13.0

Total acidity (g/l): 4.8

SENSORY ANALYSIS

Colour: straw yellow with very light copperish shades

Nose: mediterranean aroma of Williams pear, white peach and dry flowers

Palate: intense notes of melon, baked apple and tropical fruit, with diffused hints of apricot

PAIRING

Wine suitable for all the courses of a meal, it pairs well with salami, eggplant and white meats

SERVING TEMPERATURE

10° - 12° C