

1922

# ERMACORA

VINI DEL FRIULI COLLI ORIENTALI



## Pinot Grigio

### DENOMINATION

Friuli Colli Orientali – DOC

### VINTAGE

2022

### TRAINING SYSTEM

Cappuccine – Guyot

### PROTECTION METHOD

Integrated pest control at low environmental impact

### HARVEST TIME

First week of September

### HARVEST METHOD

Hand-picking

### 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): 13.5

Total acidity (g/l): 4.9

### SENSORY ANALYSIS

*Colour:* straw yellow

*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