



Name of the wine:

DOC Friuli Pinot Grigio

Grapes: Pinot Grigio 100 %

Type of soil: Clay and stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 2000

Type of plant: Guyot

The grapes are directly softly pressed.

The must is cleaned up and fermented in steel tank at low temperature (15 °C). Afterwards it has done malolactic fermentation and it stays on fine lees for about 7 months with weekly “batonnages”.

The wine has a straw yellow colour, it smells of fresh fruits (pear, apple); at the taste the wine is fresh but even full body and long.

It is very good like drink before dinner; good in combination with starters, pasta, rice, steamed or grilled fishes.

Serve it at a temperature of 12 °C.

