



**Name fo the wine:**

**DOC FRIULI Pinot grigio LUSIGNE**

**Grapes:** Pinot Grigio 100 %

**Type of soil:** Clay and stones

**Production area:** Friuli Grave

**Vineyard:** date of plant 2000

**Type of plant:** Guyot

The hand picked grapes are destemmed and fermented in steel tank for 5 days on their skins at a temperature of 17 °C; this reveals the caratteristic copper colour of the wine. After the must is separated from the skins that are pressed, and it finish the alcoholic and malolactic fermentation at controlled temperature in steel tank.

At the end of fermentation, the wine is racked and ti has been put on its fine lees, in egg formed clay anphoras. It remains there for about 8 months with weekly batonnages.

The wine has a bright copper colour, it has peach, strawberry, black cherry and rose aromatic notes with a tiny incense flavour.

The mouthfeel is fresh with a very good balance between fruity notes and acidity.

Good pairings with entrees, saury fishes and not too seasoned cheeses.

Serving temperature about 10-12 °C.

