



## Pinot Grigio D.O.C.

**GRAPE VARIETY:** Monovarietal Pinot Grigio

**DESIGNATION:** Doc Friuli

**TYPE OF TERRAIN:** Calcareous-clay, rich in microelements

**TRAINING SYSTEM:** Guyot and Sylvoz

**VINE DENSITY:** 4.300 vines/Ha

**HARVEST TIME:** First ten days of September

**VINIFICATION:** Pre-fermentative cold maceration for 24-48 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats on the lees.

**AGEING POTENTIAL:** 3-4 years after production

**ALCOHOL CONTENT:** 13%

**SERVING TEMPERATURE:** Approx. 10-12°C

**PRESENTATION:** 0.75l bottles in 6-bottle boxes

### COLOUR

Amber-shot yellow with light coppery tinges.

### AROMA

The nose reveals a delicate structure, characterized by a wide range of clearly distinguishable floral notes.

### FLAVOUR AND TASTE

It has a supple structure, sustained by a distinct tangy freshness. With delicate, lingering hints of white-fleshed fruit.

### FOOD PAIRINGS

Best paired with delicate dishes. Perfect with fish starters or pasta and rice dishes.