



Pinot Grigio

DOC | Friuli Colli Orientali

VINE: Pinot Grigio

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12 buds

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 8.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow with light copper tones

BOUQUET: dominant notes of apple, pear, and exotic fruit (banana and pineapple)

TASTE: full-bodied and persistent, with a warm and fruity finish

SERVE WITH: light meat risotto, soups, white meats, medium-aged cheese

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