



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 – 10 buds

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: cold pre-fermentation maceration for three days, soft pressing: part fermented in 2.25 litre wooden barrels and part fermented in steel with temperature control

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 2.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: coppery colour, due to extended contact with the skins

BOUQUET: floral and fruity aromas (apple, pear, berries)

TASTE: full-bodied with creamy notes and persistent fruity sensations

SERVE WITH: wine for starters, tasty fish dishes, tasty cheeses.

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