

PINOT GRIGIO DOC FRIULI



YEAR	2017
SOIL TYPE	Slightly stony.
WINEMAKING	The grapes are picked at the end of August. On arrival at the cellar, they are chilled before being crushing at low temperatures, this is done to preserve their aromas. The must is fermented at controlled temperatures in stainless steel vats.
ALCOHOL CONTENT	12,5%
VARIETY	Pinot Grigio 100%
APPEARANCE	Bright intense straw yellow with amber tones.
NOSE	Elegant with hints of orange blossom and fruity notes of apple, pear and exotic fruit.
PALATE	Beautifully balanced, revealing great subtlety and satisfying body, then a broad after-aroma.
FOOD MATCHINGS	Excellent with seafood salads and rice. It is a perfect match for any kind of starter and with cold cuts and poultry.
AGEING	2/3 years