



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI



Pinot Grigio D.O.C. Friuli

WINE TYPE: Dry white, Friuli Grave.

TRAINING SYSTEM: Guyot.

HARVEST: Grapes are harvested at the optimal stage of ripeness.

WINEMAKING: Fermented in temperature-controlled stainless steel tanks for 15–20 days at a controlled temperature of 16° to 20°C.

AGING: Stored in the cellar in stainless steel tanks at a constant temperature of 12°C–15°C on its fine lees; stabilized in cold storage before bottling.

TASTING NOTES

COLOR: straw yellow, with light amber tinges.

AROMA: fruity and floral, with notes of banana, pineapple and wisteria blossoms.

TASTE: in the mouth it is dry with a great body and balance.

PAIRING: pairing it with fish dishes is a classic, but it is lovely with risottos and vegetable soups, and goes well with light white-meat dishes and delicately flavored cheeses.

SERVE: at a temperature between +11° and +12°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it maintains or even gains character over 2 or 3 years.

BOTTLE SIZE: 0.750 L
0.375 L