



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI GRAVE

Pinot Bianco D.O.C. Friuli Grave 2018



GRAPE VARIETIES: Pinot Bianco 100%

SOIL: medium textured with patches of gravel

TRAINING SYSTEM: mainly single Guyot with 4,000 vines per hectare, short pruning which limits grape production, resulting in more complex and structured wines

VINIFICATION: takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +16° and +22°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.0 g/l

TOTAL ACIDITY: 5,86 g/l

TASTING NOTES

COLOR: straw yellow

AROMA: varietal, with typical hints of dry grass and nuts.

TASTE: persistent and concentrated.

PAIRING: goes well with seasonal vegetable soups, whites meat dishes, mixed boiled meats, and seafood dishes

SERVE: at a temperature between +10° and +12°C

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it gains character over time and can age for 2 to 3 years

BOTTLE SIZE: 0.750 L