



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

D.O.C. FRIULI GRAVE



# Pinot Bianco

## D.O.C. Friuli Grave

**GRAPE VARIETIES:** Pinot Bianco.

**SOIL:** medium textured with patches of gravel.

**TRAINING SYSTEM:** High intensity Guyot.

**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.

### TASTING NOTES

**COLOR:** straw yellow, with evident greenish tinges.

**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 +11° and +12°C. Uncork just before serving.

**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