



PINOT GRIGIO

DOC Friuli



APPELLATION

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GRAPES

100% Pinot Grigio

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

North - South

ALCOHOL

13,00% vol.

TOT ACIDITY

5,4 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Dry white wine with straw yellow color with soft coppery highlights. With an intense floral perfume, an agreeable scent of golden apple, peach and yellow flowers notes, it tastes warm, sapid, with a good structure and pleasantly acid. These characteristics make it a wine full of character with an excellent gustative persistence, which evolves over time towards more complex tones of ripe fruit.

FOOD PAIRING

Recommended as aperitif, ideal also at table coupled with starter shellfish based, fish based first courses and second courses of grilled fish or of meat as "vitello tonnato".