



Friuli DOC Pinot Grigio

DENOMINATION	PINOT GRIGIO DOC FRIULI
VARIETAL	Pinot Grigio 100%
ALCOHOL LEVEL	12% vol.
AREA	Friuli Venezia Giulia
SURFACE	Plains
ALTITUDE	25 - 50 m
SOIL TYPE	Clay and gravel
PLANT DENSITY	3.500 - 4.000 vines per hectare
VITICULTURAL TECHNIQUE	Guyot
HARVEST PERIOD	Beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the north east of Italy the grapes to make this wine are machine harvested, destemmed and traditionally pressed. Fermentation takes place in 300 – 1600hl tanks at 18 °C for 8-10 days. The wine is then stored in stainless steel tanks for 3-4 months before bottling.

TASTING NOTES

Straw yellow in colour, with a distinctive perfume of white peach and grapefruit. On the palate, it is dry full and well balanced.

FOOD MATCHINGS

Pinot Grigio DOC Friuli is a great match with antipasti, grilled fish and white meat dishes.



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13

