



## Pinot grigio

The earliest grapes to be harvested and is the best-known Friulian wine around the world. Already a century ago, pinot grigio has adapted so well to this region as to be. Therefore, someone even renames it as "Tokai gris".

This variety is cultivated in northeast Italy. In Friuli, nearly a quarter of the vineyard planted it. The classical Friulian pinot grigio: rich and elegant!

### *Varietal*

Pinot grigio

### *Vineyard*

Average vineyard age: 10 years  
Number of vines per hectare: 4.500  
Training method: modified double guyot  
Average yield: 80 quintals/ha  
Harvesting period: middle of September

### *Winemaking and aging*

The grapes are destemmed carefully and pressed gently. Fermentation at controlled temperature 16° - 18° C. The wine resting on lees till next Spring. Then bottling is deferred until the month of February.

### *Tasting profile*

Color: Straw yellow color with typical light copper reflections.

Nose: Complex with mature fruit aroma, yellow pear, banana, then yeast.

Palate: Soft, structured, silky, perfectly balanced, elegant with noticeable length.

### *Food pairing*

Perfect match for fish-based appetizers; fish main dishes such as steamed crustaceous, breaded scallops and clams. Also pairs well with light white meats and baked vegetables.

*Serving temperature:* 11°C / 52°F about

*Alcohol* (% vol): 12.5

*Totally acidity* (g/l): 5.50