



Grey & rosé

It is the “pink” version of pinot grigio, well-known adoptive friulan wine. A timeless youth wine, extremely fresh and pleasant.

Varietal

Mostly pinot grigio.

Vineyards

Average vineyard age: 10 years
Average vines per hectar: 4500
Vine training method: double guyot
Average yield: 90 quintals/ha
Harvesting period: second decade of september

Vinification and aging

Grapes are harvested in full-ripeness and cold macerated for 48 hours. This way, the coloured peel of the pinot grigio releases its classic pinkish tint, without losing tannins and Astringency. Pressing follows, carried out carefully at low temperature. After a brief static clarification, the musts start to ferment at a temperature between 14° and 16°. The wine ages on lees until the beginning of the spring following the harvest, and it is then bottled.

Sensations

Coral pink to onion skin, according to the harvest. Very fresh to the nose, it has a wide bouquet ranging from ripe white and red fruit to spicy notes. Fresh and intense taste, softened by the slightest sugar residual of this wine. It ends in a long savoury aftertaste, complex and rich.

Food matching

Perfect as an aperitif and to refresh any moment of the day!
Interesting to match with fresh or sea water fish, excellent with pizza with mozzarella, basil and fresh tomatoes.

Serving temperature: 8-10°c /46-50°f

Alcohol (% vol.): 12,5 %

Total acidity (g/l): 6,00