



ANALYTICAL DATA

Alcohol (% vol):	13,00
Sugar:	dry
Vintage:	2013

LIVIO FELLUGA

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Pinot Grigio

DESCRIPTION

This celebrated variety derives from a bud mutation of Pinot Noir. Pinot Grigio favours cooler climates and finds its ideal habitat on the hillsides. Livio Felluga's vinification technique gives the wine finesse and elegance while preserving the faint coppery highlights that are Pinot Grigio's hallmark. Without doubt, it is the best-known Friulian wine around the world.

WINE PROFILE

Variety:	Pinot Grigio
Denomination:	Friuli Colli Orientali
Designated zone:	D.O.C.
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Pinot Grigio
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management
Harvest period:	First ten days of September
Harvest method:	Manual

Vinification:

The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments in temperature controlled stainless steel tanks.

Ageing:

After fermentation, the wine settles on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Sensory characteristics:

Appearance: yellow with light copper hues

Nose: intense, harmonious and complex, with evident notes of citrus fruits, apricot and lime blossom, together with notes of flint, candied fruit, honey and biscuits.

Palate: smooth, long, with a great balance; complex aromas where you can find cherries, apple and mango integrated with elegant and strong mineral components.

Serving suggestions:

A particularly good match for fish, mollusc appetizers, risottos and baked vegetables.

Serving temperature:

12 - 14°C