



## PINOT GRIGIO — DOC FRIULI

It shows an elegant mix of flowers and fruit, bouquet is very pleasant, with a good array of varietal aromas such as pear Williams, banana, apricot and Acacia flowers.  
It enters straight in the mouth and it gets through long, full and with a good and refreshing acidity.  
Taste is reminiscent of pear syrup and quince peel.  
Good acid balance good body and long finish.  
Mature wines have a bouquet of toasted almonds and straw.

**FOOD PAIRING:** A good partner for starters, baked rice and pasta, egg-based dishes or fish.

**BOTTLES PRODUCED:** around 300.000

**FIRST VINTAGE:** 1986

**GRAPE VARIETY:** 100% Pinot Grigio

**ALCOHOL:** 12,5%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Fermentation takes place in stainless steel tanks at a temperature of around 15°C.  
Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage.  
After bottling the wine is left to rest in the cellar for another 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years.

**SERVING TEMPERATURE:** 12°

