



PINOT GRIGIO Isonzo del Friuli DOC

VARIETAL COMPOSITION

Pinot Grigio

VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 10-30 years

WINEMAKING

Fermentation: The grapes are directly pressed without any maceration on the skins. Temperature-controlled fermentation, activated by selected yeasts, takes place in stainless steel tanks.

Aging: the wine ages in stainless steel vats until the following spring, when it is bottled.

TASTING PROFILE

It has a straw yellow hue with slight coppery highlights. The nose is fragrant, intense and characteristic, with delicate scents of hedgerow and honeysuckle that evolve into fruity notes of ripe pear, to finish with a top note of bread crust and yeast. The palate is delicate, pleasingly fresh and well balanced with a nice backbone and savory mineral. It is dry but graceful, pleasantly bitter but full and round, with a very tantalizing aromatic long finish.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

Sautéed vegetables, oven-baked fish, vegetable-based pastas, Parmesan cheese.

AGING POTENTIAL

Excellent when still young, it can age beautifully in the bottle for a few years.

