



## Pinot Grigio

**Classification:** Dop Friuli

**Grapes:** Pinot Grigio

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, stil and sand

**Training system:** Guyot

**Vines per hectare:** 4500

**Yield (Q per Hectare):** 90 q/ha

**Harvest period:** last days of August

**Fermentation temperature:** <17°C

**Vinification method:** alcoholic fermentation at controlled temperature in thermos-regulated steel vats. The yeasts are left for 3 months to enhance the quality of the wine.

Total malolactic fermentation.

**Maturation bottle:** 2 months

**Formats:** 750 ml

**Serving temperature:** 8-10°C

**Reccomended Glass:** tulip or sommelier

## Tasting notes

**Color:** straw yellow with coppery hues

**Nose:** acacia, white peach

**Palate:** velvety, ample, elegant

**Serve with:** Excellent as an aperitif. Seafood appetizers, soups, white meats, cheeses

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