



PINOT GRIGIO

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Pinot Grigio

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in late August.

WINEMAKING
Soft pressing, followed by inoculation with selected yeasts and fermentation at 18°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,2 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Onion skin shade, with tomato leaf aromas. On the palate it is soft, full and flavoursome.

FOOD PAIRING
Goes well with cold sliced meats, spaghetti with tomato sauce, fish soup and scampi with the local busara tomato sauce. Try it also alongside creamed salted cod on toast.

Serve at 8°C - 10°C

RECOMMENDED GLASS

