

PINOT GRIGIO DOC COLLIO | 75



DENOMINATION: DOC (Registered Designation of Origin) White wine

GRAPES: 100 % Pinot Grigio

REGION: Municipality of San Floriano del Collio

SOIL COMPOSITION: Hilly terrain of stratified Eocene marl and sandstone

VINE TRAINING SYSTEM: Double Guyot

HARVEST: Hand-harvested by the first decade of September

VINIFICATION: Soft pressing of whole bunches and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C).

AGEING: After the end of the fermentation, ageing on fine lees "sur lie" in steel vats with periodical batonnage for at least three months

ALCOHOL: 13.00 % vol

TASTING NOTES: COLOUR: Light straw yellow

BOUQUET: Good intensity, fine and with a personality. Reminds acacia flowers

PALATE: Dry, pleasantly bitterish, with a good balance between acidity and alcohol content

FOOD PAIRING: It goes well with starters, including tasty dishes, rich first courses, risottos, boiled meats and poultry

Code: RF 003