



Pinot Grigio DOC Friuli Grave



CLASSIFICATION:

Pinot Grigio DOC Friuli Grave.

GRAPE VARIETIES:

100% Pinot Grigio.

GROWING LOCATION:

North East of Italy, Fiume Veneto (PN - Friuli).

VINEYARD:

North East of Italy, Fiume Veneto (PN - Friuli).

CULTIVATION - HARVEST:

Clayey - silty soil. There are 7800 vines per hectare, and its training system is monolateral Guyot.

MATURATION AND REFINEMENT:

The vine comes from the R6 clone, which originates good aromatic and well-rounded wines. The grapes are harvested during the freshest hours of the day and then immediately left to ferment off the skins. The must obtained and cold decanted is considerably clear, and is left to ferment into temperature-controlled stainless steel tanks (temp max 17 °C). The wine is then drawn twice off the lees, and the winter allows the wine to get stable and limpid - a Pinot Grigio which before the bottling is gently clarified and filtered.

TASTING NOTES:

Straw yellow colour. The aroma is flowery and reveals intense notes of ripe fruit.

The palate is well-rounded and crisp.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS:

Raw and cooked fish, main courses and white meats.

SERVING TEMPERATURE: 10°-12°C.

BOTTLE SIZES AVAILABLE: 0.75 l.



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