



Denomination
PINOT GRIGIO DOC FRIULI GRAVE

Vineyard Location
The vineyard is situated
in the Municipality of Fiume Veneto.

Grape
100% Pinot Grigio

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

Vinification
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.

Sensory characteristics
Straw yellow colour. The aroma is flowery and
reveals intense notes of ripe fruit.
The palate is well-rounded and crisp.

Serving suggestions: a good match for raw and
cooked fish, main courses and white meats.
Serving temperature: 10-12 °C in tulip glasses.

