

PINOT GRIGIO

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Pinot grigio 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of september

Cropping level
80 Q/HECTARE

Vines per hectare
5.500

Vine training system
Guyot

Grapes obtained from pinot grigio vines in well-aspected hillslope vineyards with enough sunlight to ensure good polyphenol extraction and varietal stamping.

Vinification

Destemming in an atmosphere saturated with carbon dioxide is followed by soft pressing, also in a carbon dioxide-controlled atmosphere. Fermentation is carried out at controlled temperatures for about two weeks.

Elevation

In stainless steel with controlled reduction on the lees for six months. Once bottled, the wine ages for about two months.

Wine characteristics

A wine that presents a delicious weave of fruit and flowers, enhanced by a full, fragrant, velvet-soft palate to sign off on a lingering spicy finish.

Appearance

Straw yellow

Nose

Fruit, flowers, spice

Palate

Fresh-tasting, savoury, full-bodied, elegant, long-lingering

After-aroma

Fresh, savoury, minerally

Food matchings

Fish pastas, cold starters, ideal as an aperitif

