



Pinot Grigio

I.G.T. Delle Venezie



GRAPE VARIETY

100% Pinot Grigio



SOIL

Alluvial plain, Friuli Venezia Giulia region



YIELD

120 – 150 q of grapes/ha



VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts.
Bottle ageing



ALCOHOL

12% vol.



TASTING NOTES

The nose exhibits an elegant and subtle bouquet. Initially marked by fragrant notes, it evolves in pleasant hints of hay and toasted almond



SERVING TEMPERATURE

10° – 12° C



BOTTLE SIZES

0,75 – 1,5 L

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