

# PINOT GRIGIO FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

2021



## PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

## GRAPE VARIETY

Evolved from the Pinot Nero, it has a coppery color, and for the most part, vinified in white. Very popular in the Friuli region, yields elegant and fruity wines.

## WINEMAKING

The vinification is the traditional «white method»: the grapes are gently pressed using advanced winemaking techniques and equipments. The fermentation take place at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.



**12,50% by vol.**



**COLOUR:** bright pale yellow

**FRAGRANCE:** displays a peculiar perfume of wild flowers and acacia

**FLAVOUR:** dry, sapid and persistent



Excellent as an appetizer the ideal accompaniment with fish dishes and shellfish. Perfect with white meats and soufflés.



8-10° C

Keep in a cool and dry place, sheltered from the light.

## COMMERCIAL FEATURES

**Bottle:**

750ml

**Packaging:**

12 bottles each carton

**EAN Code - bottle:**

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