Signature Collection

PINOT GRIGIO DOC FRIULI SINGLE VINEYARD

WINEMAKING TECHNIQUE
Short maceration on the skins at low temperature.
Alcoholic fermentation in stainless steel vats for about 2 weeks at a temperature of 14 to 16°C.
Ageing and maturation on the yeasts until Spring.

WINE
Straw yellow with vague copper highlights.
Wide, floral nose with hints of hay, nuts and citrus fruits.
In the mouth it is well balanced, silky and savoury and elegance is the main feature.

SUGGESTIONS
Storage: lay bottle down in a dark, dry environment at 15 °C.
Serving suggestions: ideal with all fish-based starters, pasta, rice or vegetable soups, boiled fish, eggs or cold white meats.
Friulian kitchen: Razor shells in boreto (fish soup).

BASE VARIETY
Pinot Grigio

DOC ZONE
Friuli

TERRITORY OF PRODUCTION
Hills of Friuli

YIELD
82 quintals per hectare

TRAINING SYSTEMS
Cordon spur and Guyot

PLANTING DENSITY
From 4,700 per hectare

HARVEST PERIOD
End of August

ALCOHOL CONTENT
About 13 % vol.

Serving temperature: 12 °C



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