



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI

# Pinot Grigio

D.O.C.

Grape variety  
Pinot Grigio



Straw yellow with copperish highlights and grayish shades.



Fruity, of chamomile, banana, pineapple and rennet apples.



Elegant, mellow, slightly almondy and of hazelnut.

**Description:** small, cylindrical compact cluster with small berries, copperish grey-rose colored; simple flavor. **Vine training system:** Guyot and simple Cappuccina, excellent plant intensity, short pruning, 5-10 buds. **Harvest period:** end of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks **Colour:** straw yellow with copperish highlights and grayish shades. **Aroma:** fruity, of chamomile, banana, pineapple and rennet apples **Taste:** elegant, mellow, slightly almondy and of hazelnut. **Serve with:** as an aperitif and with *antipasti* in general, with cold cuts and *prosciutto* ham, gnocchi with ragu sauce, *risotto alla milanese*, eggplant *pasticcio*, white and boiled meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at 9-11° in Summer and at 12-14° in Winter, in a high-stemmed glass, just-bloomed tulip shaped.