



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.



Contains sulfites

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.