

Pinot Grigio

Friuli Colli Orientali
denominazione di origine controllata

Grapes

Pinot Grigio.

Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).
The soil is predominantly marly-clayey.

Vinification

White wine vinification method with immediate separation of the must from the skins and soft pressing. Controlled temperature fermentation (18°C) to encourage the development and preservation of the primary aromas.

Ageing

First in a "sur lies" tank and in the bottle, stored in our underground cellar.

Appearance

Straw yellow colour with slightly coppery undertone.

Nose

Delicate with fruit hints of Golden apple and floral hints of Sambuca and almond tree. The final is pleasant with distinctive citrus fruit and rind of grapefruit aromas.

Palate

Dry, fresh, full-body and enveloping. Harmonious and refined, the aftertaste is pleasantly mineral with marked varietal aromas.

Food pairing

An excellent aperitif and hors d'oeuvres wine, it is ideal served with raw and cooked seafood, fish, crustaceans and clear soups.

Longevity

Reaches maximum expression of the vine in the first two years and can easily exceed four years in the bottle.

Service

This wine is best served chilled (12°C).

