



Pinot Grigio Friuli Colli Orientali DOC

Authenticity with every sip

Cultivated for centuries in Friuli, it reaches its peak expression in the hilly terrain. Here, this renowned white develops intense aromas and significant concentration. Its perfect adaptability to the region provocatively makes it a 'new native'.

GRAPES Pinot Grigio AREA Friuli Colli Or AGEING 6 months in VINTAGE 2022 ANALYSIS DATA Alcohol 13,5 AGEING POTENTIAL 2-3 years

Friuli Colli Orientali - Manzano Hills 6 months in steel and 2 months in bootle 2022 Alcohol 13,5% 2-3 years Conteins Sulfites

PRODUCTION AREA

"Ponca" is the typical element of our soil: a sedimentary formation consisting entirely of marl clay alternating with layers of sandstone. The "ponca" presents low fertility and a good water-holding capacity, it gives to the grapes and wine unique characteristics such as body and color, tannins and minerality.

TASTING

COLOUR: The color is straw yellow, with golden reflections. BOUQUET: the scent begins with pronounced floral scents that then turn towards fruity, recalling hints of apple and ripe pear.

WINEMAKING

The grapes are placed in the press, where we proceed to soft pressing. The vinification takes place in white, immediately separating the skins from the musts, in steel tanks at a controlled temperature.

PAIRINGS

Pairs well with white meats, flavourful fish, seafood first courses, and winter soups. Also balanced with smoked or matured dishes.

PRIZES AND AWARDS

falstaff 90

