



Pinot Grigio Friuli Grave DOC

Elegance in golden reflections

A white wine with timeless elegance. Its golden hues in the glass, inherited from the Ramato grape of Grave, unveil an intense and juicy flavour, taking you on a sensory journey through mineral notes and aromatic hints of its terroir.

GRAPES AREA AGEING VINTAGE ANALYSIS DATA AGEING POTENTIAL

Pinot Grigio Friuli Grave Spilimbergo 3 months in steel 2022 Alcohol 12,5% 2-3 years Conteins Sulfites

PRODUCTION AREA

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium.

WINEMAKING

After a late August harvest and a soft pressing, the vinification process takes place in white by immediately separating the skins from the musts and it's followed by an alcoholic fermentation in stainless steel tanks at a controlled temperature of 15-16° C. Refinement takes place on refined lees for 3 months at least.

TASTING

COLOUR: The color is straw yellow with golden reflections. BOUQUET: The nose is intense, aromatic, with hints of golden apple and citrus notes recalling pink grapefruit. PALATE: At taste, it is complex structured, it fills the palate with its flavor and persistence.

PAIRINGS

Perfect with seafood, shellfish, and fish. Also excellent with white meats..

