

# PINOT GRIGIO D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Pinot Grigio
- Winemaking:** grapes are usually picked in mid-September, to balance body and freshness. After a very soft pressing the must is left to settle for one night. Alcoholic fermentation takes place in stainless steel vats at controlled temperature. The wine matured on the lees for 5 months. Malolactic fermentation was not carried out
- Ageing:** 5 years
- Appearance:** clear straw-yellow
- Nose:** elegant and intense, with distinct notes of banana-led tropical fruit, hints of pineapple
- Palate:** rich and soft, full-bodied but elegant, tasty with a good acidity. Broad and long in the aftertaste
- Food match:** it is a truly food-flexible wine: light appetizers and full-bodied fish first courses, great with summer salads or to drink throughout the meal