



PINOT GRIGIO

D.O.C. FRIULI COLLI ORIENTALI

PINOT GRIGIO LIKE PINOT BIANCO IS THE RESULT OF A NATURAL BUD MUTATION IN PINOT NERO. IT IS BELIEVED TO BE AN ANCIENT VARIETY, SINCE TRACES OF ITS CULTIVATION DATE BACK TO ROMAN TIMES. AT THE BEGINNING OF 1800 IT SPREAD TO NORTHERN ITALY AND FOUND FAVOURABLE ENVIRONMENTAL CONDITIONS IN FRIULI VENEZIA GIULIA.

TECHNICAL CHARACTERISTICS

Grape variety: Pinot Grigio in purity

Wine typology: Dry white

Vineyard name: "Zuc di Noax", located in the municipality of Corno di Rosazzo

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 140-180 m a.s.l.

Year of planting: 1992

Exposure: South-east

Grape yield per hectare: 60 qt.

Growing technique: "Cappuccina"

Harvesting: Precocious, so as to boost the aromatic fraction of the grapes; manual with grape bunch selection.

Vinification: Once the grapes have been picked, they are delicately destemmed; then a short maceration takes place inside a pneumatic press for 4-6 hours. Soft pressing of the grapes follows and the obtained must is clarified through decantation. The vinification continues with the alcoholic fermentation in temperature controlled (16°-18°C) stainless steel tanks. The wine is then refined in stainless steel vats for 3-4 months. Particular care is taken in the preservation of "noble" dregs, by means of frequent stirring.

INFORMATION ORGANOLEPTIC

Alcohol content: 13.0% vol.

Total acidity: 5.4 g/l

Serving temperature: 10°C-12°C degrees

Preservation time: 2/3 years

Sensory properties: Copper yellow colour, on the nose it recalls fresh bread crust and the perfume of acacia flowers. Wine with great structure, with dry, pleasantly bitter taste.

Gastronomic combinations: Ideal with fish-based dishes and white meats.