



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

D.O.C. FRIULI GRAVE

# Pinot Grigio D.O.C. Friuli Grave



**GRAPE VARIETIES:** Pinot Grigio single variety.

**SOIL:** medium textured with patches of gravel.

**TRAINING SYSTEM:** mainly single Guyot with 4,000 vines per hectare, short pruning which limits grape production, resulting in more complex and structured wines.

**VINIFICATION:** takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +18° and +22°C.

**AGING:** in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 1.8 g/l

**TOTAL ACIDITY:** 5.40 g/l as tartaric acid

## TASTING NOTES

**COLOR:** straw yellow, with light amber tinges.

**AROMA:** fruity and floral, with notes of banana, pineapple and wisteria blossoms.

**TASTE:** in the mouth it is dry with a great body and balance.

**PAIRING:** Pairing it with fish dishes is a classic, but it is lovely with risottos and vegetable soups, and goes well with light white-meat dishes and delicately flavored cheeses.

**SERVE:** at a temperature between +11° and +12°C. Uncork just before serving.

**CONSUMPTION AND AGING POTENTIAL:** ideal when consumed young. If stored well, it maintains or even gains character over 2 or 3 years.

**BOTTLE SIZE:** 0.750 L  
0.375 L