



Pinot Grigio



APPELLATION

Friuli Aquileia, DOC
Superiore



AREA

Cervignano del Friuli



GRAPES

Pinot Grigio



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml - 375 ml

VINIFICATION AND AGEING

Grapes undergo a delicate crushing and a soft pressing. Fermentation is activated with selected yeasts and it develops at a controlled temperature of 18° - 20° C in order to maintain the best organoleptic characteristics of the wine.

COLOUR

Light straw yellow, bright with soft copper hues.

BOUQUET

Fresh and entangling, with notes of acacia flowers and an exotic fruit scent.

FLAVOUR

Full, delicately fruity, perfectly balanced and long lasting .

SERVING TEMPERATURE

Best served between 8° - 10° C.

FOOD MATCHES

Excellent with lean meat appetizers, fish or white meats and with any vegetable dish.