

# Pinot Grigio

DOC Friuli

Fruity, balanced, hints of nuts and toasted bread



## BUNCH

Small, very compact, typical colour



## VINIFICATION/FERMENTATION

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.



## RIPENING

At the end of August, the first days of September



## STYLE

Dry



## SERVING TEMPERATURE

12° C



## TECHNICAL ANALYSIS

Alcohol: 12,00 %vol  
Contains sulphites



## DESCRIPTION

Fruity, balanced, hints of nuts and toasted bread



## GASTRONOMIC PAIRING

Hors d'oeuvre, soups, fish and white meat



## AWARDS

Some of the awards received:

### GILBERT & GAILLARD INT. COMPETITION

2022 ORO / GOLD

### MUNDUS VINI

2021 pt. 86

### WINESURF

2020 pt. 75

