



## Pinot Grigio



### APPELLATION

Friuli DOC



### AREA

Cervignano del Friuli  
(North Eastern Italy)



### GRAPES

Pinot Grigio



### ALCOHOL LEVEL

12% vol.



### BOTTLE SIZE

250 ml - 750 ml

### VINIFICATION AND AGEING

The grapes are subjected to a delicate crush and soft pressing with the use of presses operating under vacuum. Fermentation occurs at a controlled temperature of about 18°C (64°F), which preserves the fruitiness and the finest sensory characteristics of the wine. Injection of selected yeasts guarantees maximum quality of the wine's aromas and flavors.

### COLOUR

Appealing straw-yellow color green with delicate reflections.

### BOUQUET

Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse.

### FLAVOUR

Lightly dry yet extremely fresh. Its pleasantly balanced and elegant structure makes this an unusually refined and aristocratic wine.

### SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

### FOOD MATCHES

It combines well with white meats, and steamed or grilled fish. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.