

PINOT GRIGIO



Grape variety:
100% Pinot grigio

Type:
White fermented in wood

Serving temperature:
8-10 C°

Alcohol content:
Vol 12,5%

Formats:
0,75 l

Lifestyle:
Elegant fruity

Pairings:
Seafood

Ideal for:
Marinated sailors

Rich and elegant, fermented in wood.

Northeastern Italy is undoubtedly the territory of Pinot Grigio. The Friuli region, with its particular Alpine-Adriatic microclimate, expresses all the intensity of its terroir with this grape, winning a global audience of enthusiasts. With grapes of great potential, and not attracted to fresh and trivial styles, we opted for an important but not heavy Pinot Grigio, where aromatic fullness, freshness, and complexity support each other equally. The musts from fully ripe grapes are extracted with gentle pressing

and partially fermented in second-pass small wooden barrels. Aging on integral fermentation lees adds further creaminess to the wine.

Yellow color from straw to golden. Like all wines from Pinot grapes, it stands out for its great elegance, notes of ripe fruit, apricot, pear, surrounded by the velvet of wood. Full, rich, mineral palate, with medium freshness as Pinot Grigio should be!