



GRAPES: 100% Pinot Grigio

PRODUCTION ZONE: Cormons (Gorizia), Friuli

APPELLATION: Venezia Giulia IGP (*Indicazione Geografica Tipica*)

SOIL: Sandy-clayey, very stony

AGE OF VINES: 20 years old

TRAINING SYSTEM: Double reversed fruiting cane

VINES PER HECTARE: 4,500

HARVEST TIME: First ten days in September; manual

VINIFICATION METHOD: Fermentation in stainless steel at 18° C (64.4° F)

AGEING: Sojourns in stainless steel tanks until bottling (February/March)

ALCOHOL CONT. BY VOL.: 13.5%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 12° C (53.6° F)

CLOSURE: Screw-cap

TOTAL PRODUCTION: 1,600 cs.

TASTING NOTES

COLOR: Light straw yellow

BOUQUET: Intense and fragrant, with floral and fruity notes

PALATE: Dry and pleasant, with crisp acidity

FOOD PAIRING: Fish-based dishes, salads; also excellent as aperitif