

**TECH SHEET**  
**PINOT GRIGIO COLLIO DOC VIGNA DEL LAURO**



**GRAPES:** 100% Pinot Grigio (2 different clones)

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**APPELLATION:** Collio DOC

**SOIL:** arenaceous marls, eocenic in origin

**AGE OF VINES:** 25 years old

**TRAINING SYSTEM:** double reversed fruiting cane

**VINES PER HECTARE:** 4500 per hectar

**HARVEST TIME:** first/second decade of September;  
manual

**VINIFICATION METHOD:** fermentation is in stainless  
steel at 18°-20°C

**AGEING:** in stainless steel

**ALCOHOL :** 13,5% alc. Vol.

**PACKAGING:** case by 12

**SERVING TEMPERATURE:** 10°-12° C

**CLOSURE:** natural

**TOTAL PRODUCTION:** 600 cs

**TASTING NOTES**

**COLOR:** straw yellow with hints of pink

**BOUQUET:** fresh and fruity with tones of pear and  
apple

**PALATE:** Rich, intense and smooth with a medium  
persistence

**FOOD PAIRING:** tomato based pasta, fish, poultry; good  
also as aperitif