



PINOT GRIGIO

Friuli – Grave D.O.C

Region: Grave DOC Sequals (PN), Friuli, Italy

Pinot Grigio (Friuli Grave DOC): Pinot Grigio like Pinot Bianco are genetic mutations of Pinot Noir. The Grigio has a certain body structure that makes it close to a red wine.

Tasting profile: With hints of melon and pineapples with an almond finish from this Pinot Grigio that respects the variety but it wants to be also crisp and refreshing. Perfect as an aperitif or with pasta/fish dishes.

Description: This Pinot Grigio is crisp aromatic and refreshing; it has hints of melon and pineapples with an almond finish it comes from the Carnic Alps high GRAVE Friuli in the North Eastern part of Italy. Perfect as an aperitif or with pasta/fish dishes.

Origin: Alpi Carniche of the high Grave Friulana.

Soil composition: loose and aerated terrain composed in large part of calcareous stone from the high Grave Friulana.

Grape varieties: 100% Pinot Grigio.

Wine making process: cold maceration of the grape and soft pressing with fermentation at a controlled temperature.

Ageing: in stainless steel tanks on its own fine lees until spring when bottled.

Characteristics: golden yellow in colour, soft bouquet of pear and mature apple. It evolves with scents of dry hay and toasted almond. Crisp, aromatic and refreshing; it has hints of melon and pineapples with an almond finish.

Food pairings: excellent as an aperitif. Goes well with delicate appetizers and light first courses, risotto, white meat, eggs, roasted and baked fish.