

PINOT GRIGIO

RON
CO
DEI
PINI



VINE VARIETY

100% Pinot Grigio

APPELLATION

Eastern Hills of Friuli

PRUNIG SYSTEM

Guyot

VINEYARD AGE

20 years

GRAPE PRODUCTION

90qli/ha

WINEMAKING

The grapes are manually picked up once they are ripe enough. After a small cold maceration, the grapes are destemmed and carefully pressed. Once the purification it's done, the grape must it's gently in put into tanks specially made to favor the fermentation at a controlled temperature. The wine is then refined for almost 6 months on the noble yeasts with frequents battonages. After the bottling, the wine rests for two more months before being tasted.

TASTING NOTES

It has a color which resembles to a pale-yellow with some pale auburn-highlights. It also presents a fruity bouquet, with a characteristic note of bitter bread crust and pear. To the palate it's mildly acidic with a full bodied in the mouth.

PAIRING

Appetizers and fish-based first courses
Serving temperature 10-12°