



Pinot Grigio

Friuli Grave DOC

This elegant and incisive Pinot Grigio finds an exclusive dimension among the white stones of the “Grave” area, in the region Friuli Venezia Giulia. Our choice to produce just a few bunches per grapevine allows this wine to boast its full expressiveness. Straw yellow in color, intense and characteristic bouquet recalling pears and mature apples. It evolves with scents of dry hay and toasted almond. On the palate it is fresh and mineral, just as the land it springs from.

Grape varieties: Pinot Grigio.

Production area: Grave Friulana.

Soil composition: loose and well aired soil, mainly composed of typical calcareous white river stones dragged down by the flooding of alpine brooks.

Growing systems: guyot.

Vinification: fermentation and maturation in stainless steel tanks in contact with its own yeasts until bottling.

Food pairings: excellent as an aperitif. It is ideal with fresh summer dishes and with vegetarian cuisine.

Service temperature: 6-8 °C.

Bicchieri consigliati: 