



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.

Pinot Grigio D.O.C. Collio



GRAPE VARIETIES: Pinot Grigio single variety.

SOIL: known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone

TRAINING SYSTEM: Guyot with 4,000 vines per hectare and short pruning, which results in low yields and a high concentration of quality.

YIELD FOR HECTARE: 70 q/ha

VINIFICATION: takes place in temperature-controlled stainless steel vats for 20 days at a temperature between +18° and +22°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

ALCOHOL: 13.50%

RESIDUAL SUGAR: 2.00 g/l

TOTAL ACIDITY: 5.50 g/l as tartaric acid

TASTING NOTES

COLOR: bright straw yellow with shades of amber.

AROMA: floral, fruity, with delicate notes of acacia blossoms, banana and pineapple.

TASTE: in the mouth it is dry with excellent body, balanced with an elegant aromatic varietal finish.

PAIRING: pleasing as an aperitif, it complements seafood appetizers and grilled fish dishes. It is wonderful with white meats served with sweet flavoured sauces.

SERVE: at a temperature of between +10° and +12°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it gains character over time and can age for 3 to 4 years.

BOTTLE SIZE: 0.750 L
0,375 L