



# PINOT GRIGIO

## DOC

### COLLIO

#### DESCRIPTION

*Still white wine*

#### AREA OF ORIGIN

*Province of Gorizia*

#### VARIETY

*Pinot Grigio 100%*

#### HARVEST

*End of August*

#### GRAPE HARVEST YEAR

*2021*

#### ALCOHOLIC DEGREE

*13% vol.*

#### VINIFICATION

*In order to obtain the coppery reflections in the wine, the crushing-destemming is not carried out, and the whole grapes are directly pressed in a soft way. Then we proceed with the cold static decantation of the must. Then, with the help of selected yeasts, the must is fermented for two weeks at a controlled temperature of 17-18 °. This is followed by six months of aging in steel tanks, during which periodic batonnage operations are carried out on the fine lees. In the spring after filtration, the wine is bottled and after a month it is ready for marketing.*

#### CHARACTERISTICS

*Intense yellow in color, it has a large bouquet with notes of pear and ripe fruit; on the palate it is balanced, enveloping and with a good aromatic persistence.*

#### PAIRINGS

*It goes well with appetizers, legume soups, delicate first and second courses based on vegetables.*

*Serving temperature: 10 ° -12 ° C.*