



PINOT GRIGIO

DOC FRIULI

Tasting notes

Fine and elegant with sharp bouquet and persistent floral notes. Evident sensations of white fruit on the palate giving distinct freshness and sapidity. Amber yellow, with light copper tints colour.

Aging

72 hours pre-fermentation cold maceration, soft pressing of the grapes, alcoholic fermentation at a controlled temperature and later maturation in steel basins for several months.

Food pairing

Matches well with appetisers and fish dishes.



Grape variety

Pinot grigio 100%



Vine

Training system Guyot



Appellation

DOC Friuli



Soil

Argillaceous, calcareous, rich in micro-elements.



Alcohol

13 %



Serving temperature

8-10 °C



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Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301632
www.iw-atelier.it info@iw-atelier.it



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