

# Pinot Grigio

## Collio

*Denominazione di Origine Controllata*



### **Appellation**

DOC Collio

### **Grape Variety**

100% Pinot Grigio

### **Area of production**

Italy, Friuli-Venezia Giulia region

### **Soil composition**

"Ponca" soil, marl with clay

### **Harvesting and vinification**

Hand picking of the grapes; destemming and soft crushing; fermentation at 16-18°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

### **Analytical facts**

Alcol: 13,50% vol

### **Tasting notes**

Pale yellow to straw-yellow color.

To the nose, flowery bouquet of herbs, delicate apricot, pear notes and ripe fruits.

On the palate, creamy elegant and dry bodied taste with gentle crispy finish.

### **Food pairing**

Perfect with appetizers, crustaceans, fish dishes, raw fish, sushi, pasta and risotto with mushrooms, white meat.

### **Serving temperature**

Serve at 10-12 °C