

Pinot Grigio DOC FRIULI GRAVE

AREA: Grave del Friuli

MANUFACTURER: Cantina San Martino (Pitars)

VINTAGE: /

GRAPE VARIETY: 100% Pinot Grigio grapes

ALCOHOL: 12,5% vol

DRY EXTRACT: 19,00 g/l

SUGGESTED FOOD: hors d'oeuvres, in particular with ham, soups, seafood and white meats. Pleasant even before meals.

DETAILS:

Soil is gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".

Guyot growing system. Harvest take place in the first week of September. About Vinification, the must extracted from the pulp, by soft squeezing, is separated from the skins before fermentation begins. The fermentation is done under controlled temperature to favour the extraction of colors, of taste and the growth and the preservation of the original aromas of the grapes. Fining in bottle.

Wine of great character fermented strictly "in white", refined and marked bouquet reminds of acacia's flowers.

Dry, suave, full bodied with a strong scent of Artemisia, lemon and pear.

Served at 10° C.

Glass: /