

PINOT GRIGIO 2024



Appellation Friuli DOC

Grapes 100% Pinot Grigio

Production Area Hills of eastern Friuli

Harvest First ten days in September 2024

Type of soil Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin

Vine training Guyot

Plant Density 4.500 vines/ha

Winemaking After a soft pressing, the free-run must is brought to a temperature of 11-12 °C for 24 hours. Fermentation takes place in steel tanks for 8-10 days at a controlled temperature

Maturing and Ageing 6 months in steel tanks. This is followed by a period of ageing in the bottle

Ageing potential 6-10 years

Alcohol content 13% vol

Available formats 750 ml

TASTING NOTES A surprising Pinot Grigio. The nose reveals fresh nuances of crunchy fruit, such as nectarine and Williams pear, followed by hints of broom. The flavour is pleasantly gratifying and very fresh

DOMINANT NOTES Walnut peach, William Pear, Broom

PAIRINGS Prosciutto di Sauris (ham) and 6-month-old Montasio cheese; rosa di Gorizia (chicory) with Friulian bacon and eggs

Serving Temperature 12 °C

Technical Data 4.67 g/l acidity, 2.13 g/l residual sugar, 24.3 g/l dry extract