

PINOT GRIGIO 2025



<i>Appellation</i>	Friuli DOC
<i>Grapes</i>	100% Pinot Grigio
<i>Production Area</i>	Hills of eastern Friuli
<i>Harvest</i>	First ten days in September 2025
<i>Type of soil</i>	Ponca: soils formed by layered and crumbling marl and sandstone of Eocene origin
<i>Vine training</i>	Guyot
<i>Plant Density</i>	4.500 vines/ha
<i>Winemaking</i>	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
<i>Maturing and Ageing</i>	6 months in steel tanks. This is followed by a period of ageing in the bottle
<i>Ageing potential</i>	6-10 years
<i>Alcohol content</i>	12,00% vol
<i>Available formats</i>	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	<i>Prosciutto di Sauris</i> (ham) and 6-month-old <i>Montasio</i> cheese; <i>rosa di Gorizia</i> (chicory) with Friulian bacon and eggs
<i>Serving Temperature</i>	12 °C
<i>Technical Data</i>	4.67 g/l acidity, 2.13 g/l residual sugar, 24.3 g/l dry extract