



Pinot Grigio

DOC FRIULI LINEA CLASSICA



Pinot Grigio 100%



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides.



The fermentation of the must takes place at a controlled temperature.

Then the wine is left to rest 5 months in stainless steel tanks.



Straw yellow of medium intensity.

Floral notes mix with rich fruit aromas of apricot and peach; slight chalkiness.

Dry and medium body; elegant, warm and well-balanced.



Ideal on its own, with fish, vegetable soups, stuffed sardines, steamed fish and fresh cheeses.

Serving temperature 8 - 9 °C

