

Pinot Grigio DOC Collio



Region: Friuli Venezia Giulia

Varietal: 100% Pinot Grigio

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-600 feet above sea level

Total Production: 5000 cases

Vinification Process: Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 4g/liter

Color: Pale straw yellow with golden highlights.

Bouquet: Fragrant bouquet of tropical fruits with citrus and vanilla.

Tasting Notes: Layers of peach, lime and firm but balanced acidity.

Food Pairing: Perfect on it's own or with a variety of appetizers, all types of seafood, poultry and risotto dishes.

Ageing: 3-5 years

Serving Temp: 55°F (13°C)

UPC: 660809001129

UPC: 660809001128 (375ml)