



## PINOT GRIGIO



<b>DESIGNATION</b>	<b>D.O.C. COLLIO</b>
<b>GRAPES</b>	<b>100% PINOT GRIGIO</b>
<b>ALCOHOL %</b>	13 % vol.
<b>SOIL ASPECT</b>	<i>Grapes come from several vineyarda arranged in a North-South direction; the soil is made up by a sedimentary complex of loam and sandstone of Eocene origin</i>
<b>VINEYARD AGE AND GROWING SYSTEM</b>	<i>Vineyard are about 15 to 30 year old, the farming system are Guyot and Sylvoz</i>
<b>YIELD</b>	6.000 kg/ hectare
<b>HARVEST</b>	Manual
<b>WINE MAKING</b>	<i>In order to avoid copperry hints in the wine, grapes are pressed whole softly, without being crushed and de-stemmed then the must undergoes cold static decantation and, after separation, is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 17°C. Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market</i>
<b>NOTES ON FLAVOUR AND BOUQUET</b>	<i>Of intense yellow colour, it expresses a wide bouquet with hints of pear and tropical fruits; in the mouth it is balanced, viscous and long-lasting, with an aftertaste of passion fruit and ripe melon</i>
<b>SERVING SUGGESTIONS</b>	<i>It goes well with appetizers, legume soups and delicate, vegetable-based first and second courses</i>