



FACTSHEET OF PINOT GRIGIO

Type of soil: originated from the Eocene elevation, which determined the spread of an extended zone of colluvial material around it, and marl with sandstone belonging to the “flyschoid” period that have given rise to a rocky substratum.

Grape varieties: Pinot Grigio

Vineyard Sites: south-west northeast

Denomination: DOC Friuli

Alcohol content: 13 %

Acidity: 5,50 ÷ 6,00 ‰

Harvest Time: September

First vintage: 1974

Shelf life: 4–6 years

Aging: The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

Tasting notes: Pinot Grigio from Pinot Grigio grapes, fermented as a white wine. It has an intense straw-yellow colour; its aroma is intense, full and fruity, with excellent persistence. Its taste is dry, velvety, and particularly well-orchestrated for its full body.

Serving suggestions: To be paired with fish soups, chargrilled seafood and various dishes based on field mushrooms and porcini mushrooms. This wine is wonderful with squid ink lasagnette pasta and crayfish sauce. (Daniele Cernilli)

With the vintage 2014 we celebrated 40 years of the label. On this occasion we wanted to remember the article published in Panorama on 18 December 1975, in the column "Il buon vino" edited by Luigi Veronelli who presented Pinot Grigio 1974 defining it as "(...) his wine is so good - straw yellow colour moved by an “enchanted hint” copper-coloured; intense, well expressed and continuous bouquet (slight scents of nutmeg, ripe tomato and orange blossom); dry, full and yet fresh, full-bodied, with silky and elegant texture - and his will is such that I bet on his complete success. (...)”

