

# PINOT GRIGIO

## Denomination

Friuli Colli Orientali DOC

## Grapes

Pinot Grigio

## Alcoholic Fermentation

Carried out in temperature controlled stainless steel tanks.

## Maturation

Permanence on the lees for a period of 4 to 6 months with recurring batonnage.

## Organoleptic Examination

Pale yellow with light shades of pink. Great intensity and persistence at the nose, with hints resembling fruity and floreal balsamic notes.

At the palate it presents itsel savoury and full bodied with great freshness.

## Food pairings

Perfect for fish stews, risotto, shellfish, grilled fish and various mushroom based dishes.

