



Pinot Grigio

Friuli D.o.c. Grave

GRAPES:	Pinot Grigio
PRODUCTION ZONE:	Friuli
ALTITUDE:	86 mt above sea level
TYPE OF SOIL:	Moderately loose and pebbly of morenic and land with stone origin
TRAINING SYSTEMS:	Spurred cordon
ALCOHOL LEVEL:	12,5 % Vol
SERVING TEMPERATURE:	11°-12°C
BOTTLE FOR BOX:	6
BOTTLE FORMAT (lt):	0,75
AGING POTENTIAL:	2-3 years
RECOMMENDED:	Prevent the bottle from undergoing excessive temperature changes.

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TECHNICAL INFORMATION

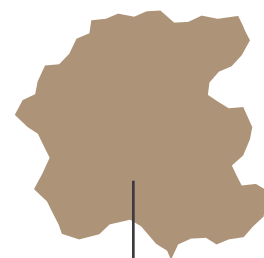
The grapes are destemmed and pressed. The juice is left to rest in cold state before fermentation. Aging in steel containers.

TASTING NOTE

Straw yellow in color, full and ripe in the mouth. The nose offers aromas of flowers and on the palate hints of pear, tropical fruits and citrus. The finish has mineral notes and a lively acidity.

FOOD MATCHINGS

Wine that can accompany us in the most varied convivial situations. Pinot Grigio is the protagonist on the table with dishes based on molluscs au gratin, fish soups and with "fat" fish baked or stewed.



Cantina I Magredi (Pn)

