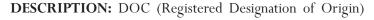


Collio Pinot Grigio



White Wine

PRODUCTION AREA: COLLIO

Municipality of San Floriano del Collio

PRODUCTION AREAS: Uclanzi, Bivio

EXTENSION: 3,40 ha

GRAPE VARIETIES: 100 % Pinot Grigio

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 70 – 80 ql

GROWING SYSTEM: Guyot

HARVEST: Hand harvested – by the first decade of September

VINIFICATION: Soft pressing of grapes and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C). Ageing on fine lees in steel vats with continuous batonnage from the end of the fermentation period for at least 4 months

ALCOHOL CONTENT: 13 – 13,50 % vol. (depending on the

vintage)

COLOUR: Light straw yellow

BOUQUET: Good intensity, fine and with a personality.

Reminds acacia flowers

PALATE: Dry, pleasantly bitterish, with a good balance betwe-

en acidity and alcohol content

SERVING SUGGESTIONS: It goes well with starters, including tasty dishes, rich first courses, risottos, boiled meats and

poultry

SERVING TEMPERATURE: 10 – 12 °C

