



# COLLIO PINOT GRIGIO



**DESCRIPTION:** DOC (Registered Designation of Origin)

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 q/l

**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 between 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