

# Andrea C.



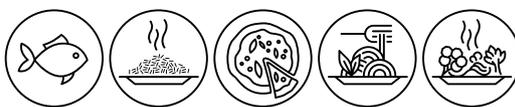
## PINOT GRIGIO

**DOC FRIULI**

**Grape variety:** 100% Pinot Grigio

**Food matches:**

goes well with fish, risottos, pizza, pasta and baked vegetables.



**Serving temperature:** 10-12°C

**Tasting notes:**

The bouquet opens with elegant floral notes of acacia blossom and white wisteria, gradually giving way to delicate hints of apple and pear. On the palate, it is fresh and harmonious, beautifully rounded with a well-defined balance and a long, lingering finish, lifted by a subtle touch of acacia honey on the aftertaste.

**Vineyards:**

The vineyards are located in Friuli Venezia Giulia, in the heart of the Isonzo zone, an area shaped by the alluvial deposits of the Isonzo River. The soils, rich in pebbles, ensure excellent drainage and promote balance, precision, and expressive finesse in the grapes.

**Harvest period:**

first decade of September.

**Vinification and ageing:**

The grapes are carefully selected and destemmed, then undergo a short maceration. Gentle pressing preserves the grapes' aromatic purity. The must is allowed to settle naturally before fermenting in temperature-controlled stainless-steel tanks. After fermentation, the wine rests on its lees in stainless steel for around five months, developing added complexity and structure.

**Wine ageing potential:** 3 years.