



## Pinot Grigio



### APPELLATION

Friuli Aquileia DOC Superiore



### AREA

Cervignano del Friuli,  
in the Aquileia zone



### GRAPES

100% Pinot Grigio



### ALCOHOL LEVEL

12,5% vol.



### BOTTLE SIZE

750 ml - 375 ml

### VINIFICATION AND AGEING

The grapes undergo delicate crushing and soft pressing. Fermentation is triggered by selected yeasts, and then continues at a controlled temperature of 18° - 20° C. (64° - 68° F.), in order to preserve all the wine's fruit and its optimum organoleptic characteristics.

### COLOUR

Bright pale straw-yellow.

### BOUQUET

Fresh and youthful, with hints of acacia flowers and subtle spicy tones.

### FLAVOUR

Appealingly full-flavored; very well-balanced and persistent.

### SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.)

### FOOD MATCHES

Delicious with non-meat appetizers, fish, white meats, or all vegetable-based dishes.