

JOY

PINOT GRIGIO

DOC COLLIO

Vineyard age: planted in 2000

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14,5%

Soil composition: Ponca, consisting in marl and sandstone

Management of the vineyard: controlled grassing with row processing

Harvest: end of August



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

A skin maceration is carried out for 10-15 hours at 6° C in order to extract color and a wider and more complex bouquet of aromas with typical hints of red fruits. Fermentation in steel at 16/18° C. It is refined on noble lees in steel tanks until March.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Coppery in color (onion skin hues), presents itself with a characteristic nose, with fruity notes of ripe pears and pomegranates.

The warm, balanced, full-flavoured palate is savoury and concentrated, with hints of red berries.

FOOD PAIRING

It goes well with fish, white meats, vegetable soups, delicate first courses and fresh cheeses.

AWARDS

2023:

- 92 pf Falstaff

2022:

- 90 pt James Suckling
- 93 pt Doctor Wine
- Due Cavatappi Decanto Untold
- 92 pt The Wine Journal

2021:

- 90 pt James Suckling

2020:

- 93 pt Doctor Wine

2019:

- 90 pt James Suckling

2018:

- 92 pt Wine Enthusiast
- 92 pt Falstaff

2016:

- 92 pt Doctor Wine
- 90 pt Wine Spectator
- 90 pt Wine Advocate