

# PINOT GRIGIO

## DOC FRIULI ISONZO

**Vineyard age: planted in 2002**  
**Serving temperature: 10-12° C**  
**Training system: Guyot**  
**Alcohol (ABV): 14,5%**  
**Soil composition: clayey-sandy  
with gravel**  
**Management of the vineyard:  
controlled grassing  
with row processing**  
**Harvest: in the end of  
August**



### VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly good weather: September was balanced from beginning to end.

### WINEMAKING

After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C. Aging in steel tanks on the noble lees until March.

### VINEYARD LOCATION

Cormons

### TASTING NOTES

The nose has notes of ripe fruit and acacia flowers. Persistent, dry and fresh taste.

### FOOD PAIRING

Ideal with fried fish, delicate first courses, white meat, vegetable soups.

### AWARDS

2019:

- 92 pt James Suckling