

PINOT GRIGIO

Description: *This wine has a pale straw-yellow colour and a pleasing, light, fruity fragrance. The aromatic nose is reminiscent of Kaiser pear, toasted apple seeds and sweet almonds. Its taste is dry, smooth and especially harmonious for such a full-bodied white wine.*

Suggestions: *It matches well with vegetable starters, risé and pasta-based dishes, vegetable soups, grilled fish and white meats. Best served at 8-10° C.*

Technical notes

Area of production: *Friuli*

Grape variety: *Pinot Grigio*

Terrain: *Gravelly soils*

Type of cultivation: *Guyot*

Planting density: *4200 plants per hectare*

Method of cultivation: *Environment-friendly, according to EC rule n. 1257/99*

Grape yield: *8500 kg per hectare*

Harvesting: *Hand-harvested during the cool of the morning, from the end of August to the beginning of September, with the best grapes being selected 'directly' in the vineyard.*

Winemaking technique: *The grapes are gently crushed on arrival at the winery and left in contact with the juice for a short period at 15°C. This is followed by a soft pressing, with the free run juice allowed to settle for 12 hours at 10°C resulting in a pure, clear must. Fermentation takes place in steel vats at controlled temperatures of 16-18°C to preserve and protect the developing aromas.*

Ageing : *After fermentation the wine is left in contact with the lees for 6 months, to continue the extraction of aromas and enhance the wines sensory qualities. Once bottled, the wine is laid down in the cellar for a some months before final release to the market.*

Alcohol content: *13,40% vol.*



LE DUE TORRI