

WINE: PINOT GRIGIO DELLE VENEZIE IGT – TERRE FORTI - 2015	
DENOMINATION	Pinot Grigio Della Venezia IGT 2105
VARIETAL	Pinot Grigio 100 %
❖ TERROIR FEATURES	
AREA	Friuli - Veneto
SURFACE	Hills
HEIGHT	150- 550 m
SOIL TYPE	calcareous and clay
EXPOSURE	South - South East
YIELD	4500 plants/ha
VITICULTURAL TECHNIQUE	Casarza, Sylvoz, Guyot
❖ VINIFICATION AND FINING	
YIELD	7.000 kg/ha
HARVEST PERIOD	End of August, beginning of September
TYPE OF HARVEST	By hand - mechanical
PRESSING	Destemming and pressing
FERMENTATION TANK	300 - 900 hl tank
FERMENTATION TEMPERATURE	16 C°-19°C
FERMENTATION PERIOD	12 days
MALOLACTIC FERMENTATION	Not done
FINING CONTAINER	Inox tank
FINING PERIOD	3-6 months
ANALITIC DATA	Alcool 12,00% - Sugar. 5 g/l - Total acidity. 5,90 g/l – pH 3,10 - Dry Extract 19 g/l
❖ TASTING NOTES	
COLOUR	Straw-yellow with light greenish hue.
SCENT	Pinot Grigio is vibrant on the palate with fresh fruit aromas of pears and citrus.
TASTE	The wine is light bodied, with a pleasantly soft palate and a long finish.

