



## Pinot Grigio DOC Collio cl 75

It is a vine that must be considered as a color variation of Pinot Noir; it is a fruit of a gemmary mutation of the consanguineous to black grapes, which found favorable environmental conditions in Friuli.

**Production area:** Friuli Venezia Giulia - Cormons (GO)

**Variety:** Pinot Grigio 100% DOP Collio

**Age of vines:** 15 – 20 years

**Vineyard :** Guyot Sistem

**Harvest modality:** Manually - first fifteen days of September

**Hectare's yield:** 70-80 q.li/Ha

### Characteristic:

#### Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time

### Organoleptic Characteristic:

**Colour:** Intense straw yellow with coppery reflections

**Bouquet:** Broad and wide, about spring's flowers aroma

**Taste:** Dry, full-body, pleasantly bitter

**Serving Temperature:** 10-12° C

**Food Matching:** It fits very well with appetizers, especially ham, fish and white meats. For its drinkability it can be served as an aperitif.

**Expiration Date:** 24-36 months.

**Recommended Glass:** Kurtin Glass

### Awards :

**Silver Medal** – Asia Wine Trophy - Asia (2017)

