

## TECHNICAL DATA

### PINOT GRIGIO



<b>Variety</b>	Pinot Grigio
<b>Production zone</b>	Friuli Venezia Giulia
<b>Denomination</b>	Friuli DOP
<b>Type of Soil</b>	Alluvial with Skeletal Soil
<b>Training system</b>	Guyot and alternatives
<b>Plants per hectare</b>	About 3500-3700
<b>Harvest period</b>	End of August - first September decade
<b>Fermentation</b>	In white, in steel tank, 14°C
<b>Refining</b>	In steel tank
<b>Alcohol content</b>	12,5 % vol.
<b>Residual sugar</b>	3.5 g/l
<b>pH</b>	3.30
<b>Packaging</b>	Boxes with 6 bottles
<b>Serving temperature</b>	10 – 12 °C
<b>Stopper</b>	Synthetic cork
<b>Colour</b>	Straw yellow with coppery reflections
<b>Aroma</b>	Mixture of fruity pear scents and almond
<b>Flavour</b>	Full-bodied flavour, smooth, reminiscent of ripe fruit
<b>Accompaniment</b>	Pairings ideal with vegetables and white meat

***Contains sulphites***

*Consumption for minors is prohibited*