

Pinot Grigio



The variety, which originates from a bud mutation of Pinot Nero, prefers cool climates and has been firmly established in the hills of Friuli since its arrival from Burgundy in the 19th century. The cylindrical cluster is tightly packed and the berries are sometimes squeezed so hard they burst.

Appearance: lustrous straw yellow.

Nose: confident, assertive, typically floral aromatics.

Palate: dry, holds together well, appealing hint of bitterness.

Variety: pinot grigio 100%.

Designation: D.O.C. Friuli Colli Orientali.

Position: 80-160 m a.s.l., east south-east facing on Eocene marl and sandstone hillslopes.

Year planted: 1977 / 1978 / 1995.

First vintage: 1985.

Vineyard management: grassed.

Pest control: integrated low environmental impact.

Training system: modified double-arched cane and guyot.

Planting density: 3.000 / 5.500 vines/ha.

Harvest method: by hand in small cases with bunch selection.

Winemaking method: off the skins with soft-crushing and fermentation in steel at 18° C.

Maturation: 7 months on the fine less in steel tanks and 1 month in bottle before release.



Serving temperature 10-12° C in a broad-rimmed glass.



As an aperitif or with lean starters, pasta baked or in broth, Italian cold cuts and boiled white meats.



Annual production: 15.000 ca 0,75 l bott.