



DENOMINAZIONE COLLIO DOC

REGION Blanchis, in the township of Mossa.

VARIETY 100% Pinot Grigio.

SOIL Typical of the Collio region, poor soil made of marl and sandstone of Eocene origin, ideal for the cultivation of grapes and the production of high quality grapes. The Alps to the North protect the region from the cold northern winds. The vicinity to the sea favours the creation of a mild micro-climate with wide temperature ranges especially at the end of the summer, which create the ideal conditions for the maturation of the most aromatic grape varieties.

VINEYARD EXPOSURE Hill-side towards the South-East, with moderate sun exposure during summers.

TRAINING SYSTEM Sylvoz.

HARVEST METHOD By hand, in baskets.

HARVEST PERIOD Mid September.

WINE MAKING TECHNIQUE The berries, harvested at their optimal stage of maturation, are softly crushed in order to preserve the integrity of the peels. The must thus obtained is filtered cold and still, before it starts fermenting. The fermentation takes place at the controlled and constant temperature of 20° C, in stainless steel tanks in order to preserve as much as possible the grape characteristics.

ALCOHOL 13,5% vol.

ACIDITY 6 g/l.

SENSORY CHARACTERISTICS

- **APPEARANCE:** vibrant golden yellow, with copper-coloured nuances.
- **NOSE:** elegant flowery bouquet enriched with aromas of acacia trees and broom flowers.
- **PALATE:** fresh, harmonious and light.

SERVING SUGGESTIONS It pairs well with all appetizers.

SERVING TEMPERATURE 10-12° C.

SIZE 750 ml.

PRODUCER The secrets of this extraordinary Pinot Grigio lie in the passion of a small producer, in vines that are thirty years old, and in the terroir of the Collio Goriziano. This Pinot Grigio captures our imagination with distinct and immediate scents that range from acacia trees to broom flowers. On the palate, it is pleasant and fresh, but with a long and persistent after taste.

PINOT GRIGIO

A slightly advanced harvest enhances the aromatic freshness of this wine, made from Pinot Grigio grapes, that have been harvested by hand. The alcoholic fermentation done at a controlled and constant temperature preserves the organoleptic characteristics of this grape and its elegant flowery bouquet enriched with aromas of acacia trees and broom flowers. The fresh, harmonious and light palate of this vine well pairs to all appetizers.

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