



COLLI DI POIANIS

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Pinot Grigio



Bright straw-yellow. The aromas are elegant showing fruity notes of pineapple, kiwi, and rennet apple. The mouthfeel is velvety, mineral, enveloping and well balanced. Excellent served as an aperitif, it complements spring vegetable risottos and fish dishes.

Varietal Pinot Grigio

Appellation Friuli Colli Orientali DOC

Production area Prepotto

Soil type Eocene marl and sandstone

Training system Modified double-arched cane

Winemaking and ageing The grapes are manually harvested and undergo soft pressing. Controlled temperature fermentation of the free run grape juice takes place in stainless steel tanks following cold static settling for 3 days. Lees are stirred regularly to extract maximum aroma and gain structure and natural stability. The wine stays on the lees until bottling

Serving temperature 10-12 °C