



VISTORTA

PINOT GRIGIO

Area	Friuli Venezia Giulia
Classification	D.O.C. Friuli Grave
Vine	100% Pinot Grigio grape
Soil type	Sandy - gravelly
Alcohol content	12.50%

Winemaking

Harvest during the first decade of September 2022. The grapes are totally destalked and lightly pressed. Alcoholic fermentation at 17–18 °C for 8–10 days, following two different fermentation techniques: 30% by oxygenation, 70% by reduction. Then fermentation keeps on into cement tanks sur lie with a weekly “battonage”.

Description

Sweet female tones, like acacia and rose flowers, capturing the nose at the very beginning. Perfume of melon, banana, white peach and golden apple with pot herbs nuances. Sapid, almost salty in the mouth, with pear and apple consistent notes. It maintains scratch traits.

Pairing

Great with small clams, fried fish, vegetables risotto and seafood, fresh and delicate cheese.

Note

Open slightly before drinking time, serve at 10–12 °C.