



VISTORTA

PINOT GRIGIO RAMATO

Organic wine

Region Friuli Venezia Giulia
Classification D.O.C. Friuli
Grape 100% Pinot Grigio grape
– Organic management

Soil Clay-limestone

Alcohol Content 12,50% by vol.

Winemaking

Harvested on the last week of August. Grapes totally crushed and destemmed. Pre-fermentation maceration at 10 °C for around 8 hours and then light pressure. Alcoholic fermentation in reduction at a 16–17 °C temperature for 8 days. Then, permanence in cement tanks on the fine lees until bottling.

Description

Bright straw-yellow in colour with copper hues. The bouquet features of fresh fruits and warm notes of wild strawberries, then apple and citrus fragrances. The taste is sapid, full and creamy, with a nice apple taste that reminds the original grape.

Pairings

Ideal with cured ham, appetizers and first courses or fish-based dishes.

Notes

Open slightly before drinking time, serve at 12–14 °C.