



**CANTARUTTI**

***PINOT GRIGIO Friuli Colli Orientali***

**VINE:** International vine – 100% Pinot Grigio

**PLACE OF GROWING:** In our own vineyards

**PRODUCTION HECTARES:** Ha 5.16.50 in high hill

**HARVEST:** Grapes are picked up by hand between the first and the second week of September.

**WINE - MAKING:** In white, as it happens for all the white grapes. In order to obtain softer presses - to detriment of grape/must yield - selected yeasts have been inoculated and modern equipments are used.

**FERMENTATION:** it occurs at a controlled temperature which varies from 18 till 20°C, in steel tanks and it lasts quite 20 days. When the fermentation is finished, the solid part formed in that period, is taken away.

**REFINING:** It is bottled during April and due to its unique complexity it is able to maintain and to improve its characteristics in the time even if it keeps its original freshness. If it is correctly maintained, it is a wine with great taste and smell features also five years after the bottling.

**FEATURES:** It has a pale yellow colour with pink reflections. At the nose it is deep and it remembers the wild flowers and lime, while in the mouth, it is perceived a wide balance: it closes with elegance in a long way.

**FOOD & WINE MATCHING:** It is interesting with vegetarian courses, soups, pastas but without hard taste and with delicate meats.

**ALCHOLIC CONTENT:** 13,50 - 13,80% vol

**TOTAL ACIDITY:** 5,40 - 6,20 gr/lt.

**SERVICE TEMPERATURE:** 12°/14°C



***Recommended Glass:***

