

MICHELE' S PINOT GRIGIO



The Pinot Grigio very elegant and tempting, straw yellow in color with green undertones. Rich in a citrus scent and a strong aroma of ripe fruit, pear nectar and a soft hint of banana. Precise and clean, with a long finish and a soft structure, it has some notes of exotic fruits and melon. It is served with cheese and pate, light salads, fruit, nuts, wild berries and creams.

TEMPERATURE OF SERVICE: 8 - 10° C

Analytical General Data

GRAPE VARIETIES: 100% Pinot Grigio

ORIGIN: Colli Orinetali del Friuli - Friuli Venezia Giulia

CERTIFICATION: D.O.C. Friuli

ALCOHOL: 12,5% Vol

ACIDITY: 5.6 g/l

SUGAR: 3 g/l

PH: 3.39

Elaboration

HARVEST: First part of September

HARVESTING TECHNIQUES: Mechanized harvesting

VINIFICATION: The grapes arrived in the cellar are immediately de-stemmed and transported to the hydraulic press which, by means of a soft and constant pressing, separates the waste from the noble part. Placed in stainless steel barrels, the flower must is floated. Transferred to a new stainless steel barrel, the must ferments at a controlled temperature.

AGING: At the end of fermentation, the wine is filtered and placed in a new stainless steel barrel where it will remain for a few months, in order to harmonize perfume and flavor.

MALOLACTIC FERMENTATION: No

AGEING IN OAK BARRELS: No

SPARKLING: No

FORMATS: 750 ML