



## PINOT GRIGIO D.O.C

*Composed of 100% estate grown grapes. Crisp with complex notes of jasmine and magnolia layered with white peach, golden apple and acacia honey.*

**Region:** Friuli, Italy  
**Appellation:** Colli Orientali del Friuli D.O.C.  
**Grape:** Pinot Grigio

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**Vinification:** The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. The now-clarified must ferments in temperature controlled stainless steel tanks.

**Aging:** After fermentation, the wine settles on the lees in the stainless steel containers for six months. The bottled wine is aged in temperature-controlled binning cellars for minimum two months.

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**Color:** Straw yellow with light copper  
**Aroma:** Crisp and complex with notes of jasmine and magnolia layered with white peach, golden apple and acacia honey.  
**Palate:** Elegant with excellent balance. Notes of golden apple and white peach build towards a pleasant mineral note on the finish.

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**Serving suggestions:** Excellent as an aperitif and wonderful with appetizers, fresh seafood and risottos.

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**Alcohol:** 13%

