



GRADIS'CIUTTA

Pinot Grigio

ALTITUTDE

Grapes are produced in Budignacco, Pozar and Dragica vineyards, at an altitude from 100 to 140 meters above sea level in soils consisting of clayey marl.

VINIFICATION

Obtained by soft pressing. Fermentation takes place in steel tanks at controlled temperature. Then follows the conservation "sur lie" until bottling.

WINE VARIETY

Obtained totally from **Pinot Gris** grapes, a variety also called Ruländer when it was introduced in the second half of the 1800s in the Gorizia area. It immediately proved to be very suitable for the clayey marls of Collio, in particular for the slopes of these hills. It is distinguished from all other grapes by its characteristic color which tends to copper. Already in 1891 in Gorizia they recommended "its spreading in every place where it is aimed to produce fine white wines of the highest order". Gradis'ciutta has been in business since 1975.

FARMING SYSTEM

Cultivated with guyot system

SERVING TEMPERATURE

48 - 50°F (9-10°C)

NOSE

Delicate and elegant, it recalls the vegetal scents of tomato leaf, peach, ripe apple.

TASTE

Savory and gentle, it has its strong point in balance, leaving a pleasant bitterish aftertaste which invites a new sip.

COLOR

Brilliant straw yellow, with slight reflections tending to copper color.

PAIRING

Aperitif wine, suitable for the whole range of appetizers, soups, fish, both fried and baked, and white meat main courses. It can also accompany tasty cheeses.

GREEN PRACTICES

- Certified Organic Grapes (BIOS)
- Vegan Practicing .



Vegan
practicing

bios