



Vegan
practicing

PINOT GRIGIO

FRIULI

The region of Friuli Venezia Giulia, located in the Northeast of Italy near Gorizia and the Isonzo river, is known for making excellent wines. In the past olive oil and fruit were also part of the production. After World Wars I and II though, vineyards took over the whole territory. Thanks to the specific terroir, the region yields a high quality grapes and wines. Among these climatic and geographical characteristics we find the marl soil, the proximity to the sea, the protection of Alps and finally the sunny exposition of the southern side of the hillside vineyards.

WINE: Only Pinot Grigio is produced. When it was introduced in the second half of the 1800's in the Gorizia area it immediately adapted well to the soil and the unique climate.

APPELLATION: DOC Friuli with grapes sourced from Udine, Pordenone and Gorizia.

VINIFICATION: Obtained by a soft pressing of grapes, macerated for 24-48 hours at low temperatures.

FERMENTATION: Takes place in temperature controlled stainless steel tanks. It ages on the lees until time for bottling.

ORGANOLEPTIC CHARACTERISTICS: Brilliant straw yellow copper reflections. It's bouquet is delicate and elegant, calling to mind flavors of vegetables, such as tomato leaf, peach and apples. Savory, gentle and balanced, it leaves a pleasing, friendly aftertaste.

SERVING TEMPERATURE: Serve chilled around 9-10°C (47-50°F).

FOOD PAIRINGS: Enjoy as an aperitif wine, as well as with an array of appetizers, soups, baked or fried fish, white meat and of course, pasta and risotto.