FOSSI

PINOT GRIGIO

FRIULI D.O.C.

The vines

Estate bottled Pinot Grigio produced in the Southern part of Friuli

Grape varieties: Pinot Grigio

Soil type: sandy-limestone

Fermentation: grapes are destemmed and softly pressed, must separated from skin ferment in temperature control stainless steel tank

Colour: straw yellow with greenish tings

Nose profile: intense, young, fresh fruity with a floreal characteristic of the grape varietal

Palate profile: delicate, harmonic with hints of ripe fruits, medium bodied with balanced acidity

Serving temperature: 8-10° c.
Alcohol 12.5%

Food matching: Ideal as an aperitif and perfect with seafood appetizers, shellfish, grilled fish, delicate white meats, and fresh or soft cheeses.