



Pinot Grigio DOC



VINTAGE
2013



APPELLATION
Friuli Aquileia DOC



AREA
Friuli Venezia Giulia,
North Eastern Italy



GRAPES
Pinot Grigio



ALCOHOL LEVEL
12%



SERVING TEMPERATURE
50°-54°F.



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested. Fermentation occurs at the controlled temperature of approximately 64°F, which preserves the fruitiness and the fine sensory characteristics of the wine.

COLOR

Pale straw yellow with green hues.

BOUQUET

Lemon, lime and delicate minerals with notes of gardenia, orange blossom and apple jolly rancher.

PALATE

Dry, medium bodied, crisp and reveals mouthwatering white peach and savory minerals that lead to a long and refreshing finish.

FOOD PAIRINGS

This wine is a perfect match for salads or shellfish.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
BY REGULATION EC N. 1308/13