



# Pinot Grigio *Superiore* DOC



**VINTAGE**  
2014



**APELLATION**  
Friuli Aquileia DOC  
Superiore



**AREA**  
Cervignano, Friuli



**GRAPES**  
Pinot Grigio



**ALCOHOL LEVEL**  
12,5%



**SERVING TEMPERATURE**  
50°-54°F



**BOTTLE SIZE**  
750 ml, 375 ml

## VINIFICATION

Grapes are machine harvested and gently pressed in order to minimize extraction of color and tannins from the grape. After fermentation, the Pinot Grigio matures in 30,000 liter stainless steel tanks for 6-7 months, followed by an additional 3-6 months of aging in the bottle.

## COLOR

Bright pale straw-yellow with green hues.

## BOUQUET

Excellent balance of peach, pear, and minerals with notes of blanched almonds, acacia, and gardenia flowers

## PALATE

Appealingly full, very well balanced and reveals mouthwatering yellow peach, savory minerals that lead to a long and refreshing finish.

## FOOD PAIRINGS

Pairs well with every light fish dish, seafood dishes and an array of artisan cheeses.



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