



PINOT GRIGIO RAMATO

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.

GRAPE: 100% Pinot Grigio

AROMA: Cherry and raspberry, dark blossom and a hint of green tea

TASTE: Intense, bone dry, lightly tannic with a savory finish

COLOR: Pale, peach shade

HARVESTING: yields 10t/ha.

PRODUCTION: Soft press.

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

FERMENTATION: Stainless steel tanks.

ALCOHOL: 12.5%

SERVING TEMPERATURE: 8°C (46°F)