



Pinot Grigio *Superiore* DOC



VINTAGE
2012



APELLATION
Friuli Aquileia DOC
Superiore



AREA
Cervignano, Friuli



GRAPES
Pinot Grigio



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
50°-54°F



BOTTLE SIZE
750 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

Pale straw yellow with green hues.

BOUQUET

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

PALATE

Dry, medium bodied, silky and reveals mouthwatering yellow peach and 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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