

PINOT GRIGIO FRIULI GRAVE DOC.

2023 | White Wine



Case Size: 6

Light straw yellow in colour with slight copper hints. Delicate, rich scents of acacia and orange flowers with wild rose and hints of citrus and apricot. Dry, fresh, elegant and rounded on the palate with good crisp acidity and balance. A pleasant, mild bitter aftertaste.

Vinification:

The Pinot Grigio grapes are harvested in the last week of August/first week of September. The grapes are crushed and de-stemmed by a gentle pneumatic press. They are then fermented in stainless steel tanks at controlled temperatures (18-20°C). The wine is then aged in tank in contact with the fine lees before bottling 5 months after harvest.



Italy, Friuli Venezia Giulia

San Simone

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Grape Varieties: Pinot Grigio

Classification: DOC Friuli-Grave | **ABV:** 12.5% | **Closure:** Natural Cork