

The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the Flysch of Cormòns, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.





## Pinot Grigio



D.O.C.

**Grape variety** Pinot Grigio





Golden yellow with copperish tinges and grayish shades.



Fruity, candy, banana and ripe acacia honey.



Soft and velvety, full, hazelnut, dry and gentle on the palate.

Description: small, compact cylindrical cluster with small, egg-shaped, greyred copperish berries, simple flavor. Vine training system: simple Cappuccina, short pruning, 5-10 buds, excellent plant intensity. Harvest period: first ten days of September, even earlier, depending on climatic seasonal tendency. Vinification: the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. The must ferments at controlled temperature. Maturation: 6-7 months on the fine lees in large, oval-shaped oak barrels. Colour: golden yellow with copperish tinges and grayish shades. Aroma: fruity, candy, banana and ripe acacia honey. Taste: soft and velvety, full, hazelnut, dry and gentle on the palate. Serve with: fish starters, cold cuts, prosciutto crudo ham, culatello, gnocchi with butter or raqu sauce, risotto alla Milanese and risotto with herbs, fried and grilled fish, white and boiled meats. Serving temperature: store the bottle in a cool, dark place with a stable temperature, serve at 9-11° in Summer and at 12-14° in Winter, in a high-stemmed glass, just-bloomed tulip shaped.