



# PINOT GRIGIO FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

2022

**GRAPE VARIETY:** Pinot Grigio

**COLOUR:** Straw Yellow with greenish hints

**NOSE PROFILE:** Intense, young, fresh fruity with a floreal characteristic

**PALATE PROFILE:** Delicate, harmonic, with hints of ripe fruits

**SERVING TEMPERATURE:** 8-10°C

**FOOD MATCHING:** Ideal as an aperitif, with sea salad, main dishes of fish and in particular with rich and savory soups

**WINEMAKER NOTES:** 2022 was a great vintage characterized by a constancy of optimal climate trend, perfect for the development and growth of the vine and with the right quantities of water needed. Compared with the 2021 (which also was good) we can say it was even better.

The ripening of the Pinot Grigio grapes was accompanied by an ideal climate that was cool at night and warm during the day and with an harvest that was not early but with a perfect timing

There were no peaks of heat or cold that could affect the grapes and September was characterized by nice, warm days. The wines thus obtained are very fruity, floral, full-bodied and very intense and complex,