

CA' DEL SARTO



PINOT GRIGIO FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA
2018

PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

Evolved from the Pinot Nero, it has a coppery color, and for the most part, vinified in white. Very popular in the Friuli region, yields elegant and fruity wines.

WINEMAKING

The vinification is the traditional «white method»: the grapes are gently pressed using advanced winemaking techniques and equipments. The fermentation take place at low temperature. After the stabilization procedure, the wine is bottled using modern technologies.



12,00% by vol.



COLOUR: bright pale yellow

FRAGRANCE: displays a peculiar perfume of wild flowers and acacia

FLAVOUR: dry, sapid and persistent



Excellent as an appetizer the ideal accompaniment with fish dishes and shellfish. Perfect with white meats and soufflés.



8-10° C

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle: 750ml
Packaging: 12 bottles each carton
EAN Code-bottle: 6 32974 000023