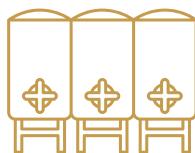


Pinot Grigio

-Azienda Cantarutti Alfieri-

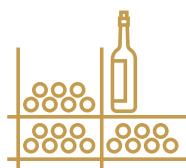


Italy
Friuli Venezia Giulia
San Giovanni al Natisone



VINIFICATION

Vinified in white by inoculating selected yeasts and employing advanced winemaking techniques and state-of-the-art equipment. The grapes undergo very gentle pneumatic pressing, deliberately sacrificing must yield in favor of superior quality.



AGEING

Bottled in April. It shows good complexity and is generally a wine of notable longevity, capable of maintaining and even enhancing its characteristics over time. It retains a pleasant freshness. If properly stored, even after five years from bottling it reveals remarkable aromatic and gustatory potential.



Deep straw-yellow color with rosy highlights recalling the typical hue of the ramato berry.

TASTING NOTES



Intense. Typical aromas of wildflowers and linden can be perceived.



CLASSIFICATION

D.O.C. Friuli Colli Orientali

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

Pinot Grigio

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



Broad balance, closing long, rich, with absolute elegance.