

Il Grigio

SPUMANTE FRIULANO DI QUALITÀ

WINEMAKING

Vinification is traditional. Fermentation off the skins follows very soft crushing of the grapes before refermentation at 14 °C takes place in vertical pressure tanks in spring. The wine remains on the lees for five to six months.

The extended yeast autolysis of this Martinotti method is Grigio Spumante's seal of quality.

WINE

Persistent mousse with steady streams of tiny bubbles.

Pale, star-bright straw shot through with greenish highlights. Fresh, fragrant golden delicious apples, pears and warm crusty bread usher in a harmoniously rounded, faintly aromatic palate with a hint of citrus and very long length.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: a classic aperitif that can also partner fish or cold cuts and is outstanding with vegetable veloutés as well as oven-baked fish of all kinds.

A sailing wine, perfect with finger foods.

GRAPES

Chardonnay and Pinot Grigio

PRODUCTION AREA

Hill country and flatlands of Friuli

YIELD

85 - 90 quintals/hectare

TRAINING SYSTEMS

Guyot and spurred cordon

DENSITY

4,400 - 4,800 vines/hectare

HARVEST PERIOD

Early with respect to normal ripening period

ALCOHOL CONTENT

About 11.5% vol.



Serving temperature:
8 °C

