

Il Grigio Royal

SPUMANTE FRIULANO DI QUALITÀ

WINEMAKING

The grapes are cold macerated for approximately 48 hours before being pressed. The juice ferments in stainless steel for 10 days at a temperature of 14-15°C. Second fermentation in the tank at 14°C during the following Spring and the ageing on the lees lasts approximately 5 months. Right before bottling, the final touch is given by adding a special *liqueur d'expédition* made by a mixed berries extract which fulfills the aromatic bouquet.

WINE

The long Martinotti method allows us to obtain an excellent texture sparkling wine, with an intense pink ruby colour, lively, subtle and persistent perlage. Fresh nose, generous and fragrant, where strawberries, currant and raspberry melt together with a hint of bread crust. Intriguing, round and creamy taste. The aromatic harmony of the underbrush enhances the freshness and the complexity.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C.
Serving suggestions: Classic aperitif, goes well with fish starters, mussels and it's pleasant with fresh and mid seasoned cheeses.

GRAPES

Pinot Grigio and Pinot Nero

PRODUCTION AREA

Low hills of Friuli Venezia Giulia

YIELD

85 quintals/hectare

TRAINING SYSTEMS

Guyot

DENSITY

5,000 vines/hectare

HARVEST PERIOD

Advanced

ALCOHOL CONTENT

About 11.5% vol.



Serving
temperature:
6-8 °C

