

Villa Canlungo

PINOT GRIGIO DOC COLLIO

WINEMAKING TECHNIQUE

Short maceration on the skins at low temperature. Alcoholic fermentation in stainless steel vats for about 2 weeks at a temperature of 14 to 16°C. Ageing and maturation on the yeasts until Spring.

WINE

Intense straw yellow with interesting copper highlights. The nose offers flowery and characteristic sensations with hints of citrus fruits. In the mouth it is well balanced, silky and savoury and elegance is the main feature.

SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C. Serving suggestions: ideal with all fish-based starters, pasta, rice or vegetable soups, boiled fish, eggs or cold white meats. Friulian kitchen: Razor shells in boreto (fish soup).

BASE VARIETY

Pinot Grigio

DOC ZONE

Collio

TERRITORY OF PRODUCTION

San Floriano del Collio, Gorizia, Cormòns and Mossa

YIELD

85 quintals per hectare

TRAINING SYSTEMS

Cordon spur and Guyot

PLANTING DENSITY

From 4,500 to 5,000 per hectare

HARVEST PERIOD

September

ALCOHOL CONTENT

About 12.5 % vol.



Serving temperature:
12 °C

