

# SCHIOPETTO

## PINOT GRIGIO FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

2019

*This wine, produced from the grapes that grow in the vineyards which are less than 20 years old, is meant to be the young and fragrant expression of the potential of which this noble grape conjoined with its adaptation to the territory of Collio and the Colli Orientali Friulani. Picked by hand the grapes are pressed delicately but rapidly in order to preserve the classical straw yellow colour avoiding the leakage of colour from the dark skin.*



Appellation: D.O.C. Friuli

Grapes: 100% Pinot Grigio

First Production: 2014

### ANALYTICAL DATA

Alcohol % vol: 12,50%

Sugar: 1,0 g/l

Total acidity: 4,93 g/l

### PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*

Training system: *Guyot bilateral*

Harvest time: *Last decade of August and first decade of September*

Harvest method: *Manual*

Yield per hectare: *70 q/he*

Fermentation: *10-12 days in steel tanks*

Fermentation temperature: *15 °C*

Ageing: *In stainless steel tanks for 5 months*

Fining: *Minimum 2 months in bottle*

### TASTING NOTES

Colour: *Straw yellow with a golden background*

Aroma: *Nice and exciting notes of exotic fruits with rose and other flower petals aromas*

Palate: *Rich and mouthwashing flavor with medium body structure of fruits and mineral*

Serving temperature: *11° C*

Food pairings: *It is a perfect match with all pasta dishes that using eggs and/or vegetables*

TERRE FRIULANE S.R.L.

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