

Pinot Grigio

2019



Wine description

Golden yellow with copper tinges. The colour indicates the method of production, which in the right way highlights the intensity and complexity of the aroma (nice flower aromas developing in fruity and spicy notes), full body (the soft, mature and fruity initial taste is substituted by the note of apricots and melons), alcoholic richness with balanced acids, and variety characteristics (at the end, slightly bitter).

With food

Due to its complex body we recommend pairing it with a wide range of dishes - from cold starters to spring-summer pasta. It is excellent with sea food dishes, and not too spicy Asian, Thai and modern Japanese cuisine.

Aging

The maturation of a classical Pinot Grigio may develop fantastically up to ten years.

Grape type: Pinot Grigio

Region: Collio - Italy, Brda - Slovenia

Vineyards: Zegla, Rusic, Plešivo

Vineyards age: 13 - 33 years

Vineyards altitude: 120 - 250 metres above sea level

Vineyards exposure: south-east

Soil type: marl, clay, limestone

Harvest: hand-harvested, In the first half of September

Vinification:

Up to 48 hours of maceration, fermentation with natural yeasts of grapes, in stainless steel tanks.

Maturation: 6 months on the lees in stainless steel tanks

Maturation in bottle: at least a month

Alcohol: 14 % vol

Total acidity: 5,2 g / l

Bottle: 0,75 l

Bottling: 9.066 bottles in April 2020

Serving temperature: 11 - 12 °C