



# PINOT GRIGIO

DOC FRIULI

## Technical notes

- **COLOUR** Straw yellow with coppery reflections.
- **AROMA** Rich, complex, buttery, ripe fruit and citrus peel.
- **TASTE** A very soft entry is followed by a dry, distinct taste. Sapid but very broad.

## Pairing suggestions

Very versatile and universal, from cold cuts to fish-based first courses, Pinot Grigio della Tenuta Pribus is also ideal with grilled white meat.

## Grapes

This Pinot Grigio is the result of the combination of different clonal varieties of the same vine. The following clones are present: 49-207, h1, r6, 53, 52, 49. The combination of the different clones results in a very complex wine with many nuances.

## Vinification

Soft pressing, classic white wine vinification with clearing of the must by decanting, first racking and fermentation at controlled temperature (18-20°C).

- **VINEYARD AREA** Ha 3,26
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 0.9 m
- **PLANTING LAYOUT YEAR** WINTER
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 12°C