



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



PINOT GRIGIO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Pinot Grigio

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The whole grapes are gently pressed to obtain the must followed by cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

ALCOHOL

12.50% vol. average

COLOUR

Intense straw yellow.

TASTING NOTES

A refined bouquet, broad and complex, with hints of tropical fruits, citrus, hay, bread crust and toasted almonds typical of this grape.

The taste bears out the aromas and is intense, full and fruity.

A remarkable elegance and pleasantness.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Especially suitable for fish starters, pasta dishes or creamed vegetables, boiled fish or cold white meats.

AZIENDA AGRICOLA ALTÙRIS S.S.A.