



San Simone[®]

RONDOVER LINE

PINOT GRIGIO

Friuli Grave DOC



CURIOSITY: stylized label, with a strong visual impact, to describe the personality and character of the wine. Modern and practical screw cap, to ensure safe resealing and cutback of sulphites. Extremely varietal Pinot Grigio with its aroma and freshness as driving force. It denotes the sleeker dry style, which harmonizes with different food types.

Production zone: western part of Friuli Grave Doc appellation, municipality of Porcia, locality Rondover. Alluvial soil, medium deep, sandy, clay and rich of limestone.

Variety: 100% Pinot Grigio.

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 100 ql/Ha.

Harvest period: IV week of august / I week of September.

Vinification: crushing and destemming, gentle pressing, white fermentation in stainless steel tanks at temperature controlled (18-20°C), aging in stainless steel vats in contact with the fine lees, bottling done after eight months of harvest.

Alcohol content: 12,5% vol.

Aging potential: to be drunk immediately or to be kept up to 2-3 years.

Colour: light straw yellow colour with slight copperish hints.

Nose: delicate, floral and fruity, reminiscent of orange and wild rose flowers, with hints of apricot.

Palate: dry, fresh, elegant with a good acidity balance and a pleasant mild bitter aftertaste

Food pairing: ideal as an aperitif, perfectly accompanied with all kinds of light starters, soup with vegetables or fish stock. Excellent with carpaccio, rocket salad and parmesan cheese

Serving temperature: ideal at 8-10 °C.

Suitable for vegetarians and vegans.