



*San Simone*<sup>®</sup>

## LINEA PRESTIGE

### PINOT GRIGIO Friuli Grave Doc



**CURIOSITY:** international vine variety, from Burgundy, derived from a bud mutation of Pinot Noir. We can rightfully define it as traditional, being cultivated in Friuli region for more than a century. It has become synonymous to the region's wine production and shows a dry and a crisp character with a citrus flavor profile. It is highly valued especially for its food pairing versatility.

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

**Grape 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 four months of harvest.

**Alcohol content:** 13% by vol.

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

**Colour:** light straw yellow colour with slight copper hints.

**Nose:** delicate, rich of scents with notes of acacia and orange flowers, wild rose and with hints of citrus, peach and apricot.

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

**Food pairing:** perfectly accompanied with all kinds of light starters, pasta with vegetables or fish stock, soup and some fishes such as sea bass and grey mullets. Excellent with carpaccio, rocket salad and parmesan cheese.

**Serving temperature:** ideal at 8-10° C.

**Suitable for vegetarians and vegans.**