SACCHETTO

PINOT GRIGIO DOC GRAVE DEL FRIULI LA NINFA



Pinot Grigio from grapes of the DOC Grave del Friuli area, whose aroma reveals fragrances of banana, pineapple and wisteria flowers. The flavour is persistent, round, rightly full-bodied, of great harmony. Recommended with seafood appetizers, shellfish, mixed fried fish, soups, boiled meat and poultry. Serve at 8-10°C.

Classificazione:	Pinot Grigio Grave Friuli D.O.C.
Zona d'origine:	Friuli - Area delimited by Production regulations.
Vitigni:	Pinot Grigio
Vinificazione:	Grapes from the homonymous vine are delicately pressed, then the must is fermented at a controlled temperature in the presence of selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Deep straw yellow.
Profumo:	Elegant with fruity and flower aroma of banana, pineapple and wisteria.
Sapore:	Dry and enveloping, rightly full-bodied, with great harmony.
Gradazione alcolica:	12,5% Vol
Acidità totale:	5,4 - 5,7 g/l
Residuo Zuccherino:	0 - 3 g/l
Temperatura di servizio:	8 - 10 °C
Abbinamenti consigliati:	To be served with fish-based hors d'oeuvres, shellfish, fried fish, soups, boiled meat and chicken.