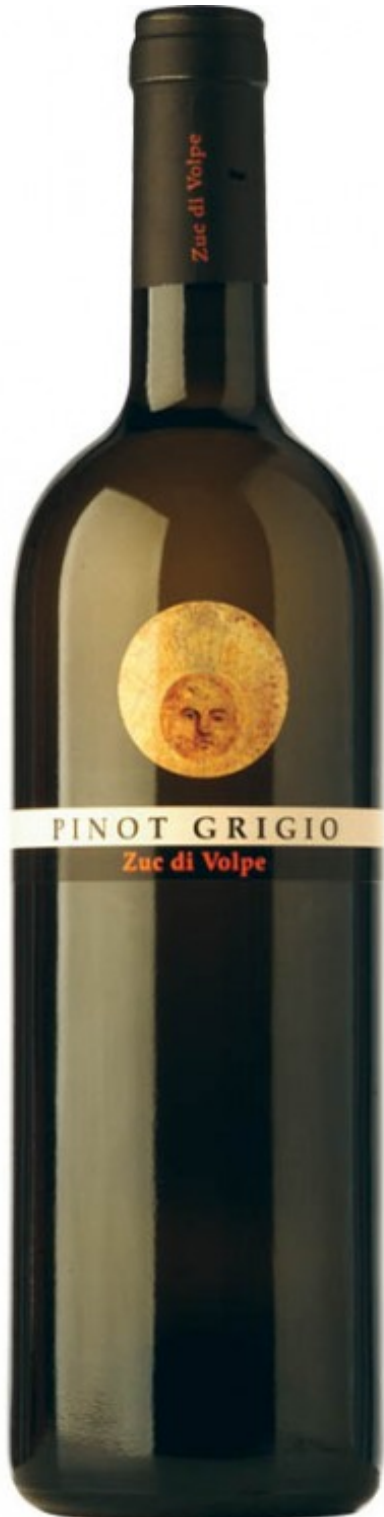




Volpe Pasini



Linea: **Zuc di Volpe**

PINOT GRIGIO 2018

DOC Friuli Colli Orientali

Pinot Grigio is an important grape of Hungarian origins. The grapes, when mature, have a very intense auburn color, which therefore forces no skin maceration during the wine making process. Thusly made, the wine is straw yellow color, with distant reflections that are reminiscent of the color of the grapes. It is a fruity wine; over time it takes on hints of dry hay, walnut hull, toasted almonds. Soft on the palate with a fair acidity in great synergy with its imposing structure; it ages offering more complex scent sensations.

Serving suggestions It is a wine well suited for the whole range of lean appetizers and of eggs and fish based dishes.

Serving temperature Best served at 10-12°C

Variety 100% Pinot Grigio

Production 6.700 bottles

Production Zone Togliano

Best Before 4/5 years

Fermentation In steel

Refining In bottle

pH 3,30

Total acid 5,12 g/l

Alcohol 13,00% Vol

Net dry extract 21,30 g/l

Unfermented sugar 2,40 g/l

Free SO2 35,0 mg/l

Total SO2 99,0 mg/l

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