Ma fra il vino e l’amor, non saprei quali sian ragion di scelta: a mio parere, per non far torto a cose in pregio eguali, direi che meglio sia scegliere l’una e l’altra, che non sceglierne nessuna.

Lord Byron (1788 – 1824)

Appellation: Friuli Grave D.O.C.
Grape variety: 100% Pinot grigio
Production zone: vines from San Foca, gravelly soil of alluvial origin, guyot training system, 4,500 vines per hectare, yield 110 q/ha
Harvest: end of August, hand-picked grapes

Vinification: after crushing and destemming, a gentle pressing gives 50% of run juice. 15 days alcoholic fermentation occurs under controlled temperature of 13°C. 5/6 months maturation is on its yeast and, after ranking and filtration, it follows 3 months bottle age

Color: plain straw yellow
Nose: intense and elegant, fruity with peach and citrus aromas, spicy with nutmeg
Taste: dry and fresh sensation enhances fruity and jammy falvours orange zest overall; a good match with crispy character and round one leave palate with a perfect balance
Food pairing: seafood dishes, gourmet salads as Cesar’s, spicy and bittersweet appetizer, boiled white meat with spicy mayo, marinated fish with orange zest and pink pepper. Venetian tradition: sepia risotto or very fine white meat one
Alcoholic content: 12% vol.

Serving temperature: ideal at di 8° C, in cold carré stems

Wine list reference: Pinot Grigio, Friuli Grave D.O.C., Italo Cescon

Storia e Vini