ITALO CESCON
ARTIGIANO DEL VINO

PINOT GRIGIO

Classification:
Friuli Grave DOC

Variety:
100% Pinot Grigio

Soil:
Gravely, medium textured

Harvesting:
Grapes are harvested by hand in late August

Wine Process:
Soft crushing and pressing with first-pressing must of 60%. Fermentation with selected yeasts that lasts for 10 days at a maximum temperature of 61° F.

Aging:
Ages in stainless steel tanks with its own yeasts for 4 months. Then refined in the bottle for 2-3 months.

Alcohol level:
12%

Duration:
2-3 years

<u>Characteristics</u>

Color:
A deep yellow, straw-like color.

Aroma:
Intense with slight hints of nutmeg, peach, and acacia.

Taste:
Dry, crisp and fresh with strong, fruity overtones and hints of orange zest. It has a rich, persistent flavour that is lengthy and elegant.

Serving suggestions:
Great as an aperitif or with most seafood dishes. Also goes well with white meats and fresh cheeses. Should be served at 46-50° F.

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