



**Francesco Rotolo**

C O N F I N I S

## PINOT GRIGIO

**2023**

DOC Friuli Venezia Giulia

Vine well known and enjoyed all over the world, in Friuli it finds the ideal habitat to grow. Traditionally vinified as a white wine, this grape variety is able to combine the freshness and pleasantness of drink with the intensity of its aromatic structure.



Grapes: *100% Pinot Grigio*

### ANALYTICAL FACTS

Alcohol % by vol: *12,5 %*

Sugar: *1,8 g/l*

Total acidity: *5,5 g/l*

### PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*

Vine training: *Bilateral Cordons Guyot*

Harvesting: *Early harvest, in late August*

Grape collection: *Hand-harvesting*

Yield: *60 q/hectares*

Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*

Ageing: *In stainless steel vats for 7 months*

### NOTE DEGUSTATIVE

Colour: *Bright straw yellow*

At nose: *Aromas of fresh exotic fruits such as banana and passion fruit compose its aromatic silhouette adding fragrance and freshness.*

At palate: *The taste is full, with ripe exotic fruit combined with small touches of almond and fresh cream.*

Serving temperature: *11/13 C°*

Food matches: *Aperitifs, baked fish, pasta dishes with seafood, white meat, eggs*