



BRAIDE GRANDE – Pinot Grigio Doc Collio

GENERAL DATA:

Vineyard: Braide Grande located at Ruttars in the municipality of Dolegna del Collio.

Kind of ground: Marl and clay.

Grape: Pinot Grigio.

Vines per hectare: 4000.

Type of cultivation: Cappuccina and Guyot.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. 30% of the fermentation takes place in Allier Barriques and 70% in steel at a controlled temperature of 10°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

Intense straw yellow color. It has a bouquet that recalls spices and flowers; on the palate it is dry, full bodied, almost rough with an aftertaste recalling nutmeg.

FURTHER INFORMATION:

Drink with: starters based on fish, also with sauces. Main courses of fish and white meat, and fish.

Longevity: 6-10 years.

Serve at: 12-13°C.

PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.:
Vintage 2001-2003



AZIENDE AGRICOLE

L I V O N



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