



CLASSIC LINE

PINOT GRIGIO – Doc Collio



GENERAL DATA:

Vineyard: located in the municipality of Dolegna del Collio.

Kind of ground: Marl and Clay.

Grape: Pinot Grigio

Type of cultivation: 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.

The fermentation takes place in steel tanks at a controlled temperature of 18°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 five 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:

It is straw yellow colored with slight ash grey reflections.

It has a fragrant bouquet, recalling vanilla and lime flowers. On the palate it is strong with a long finish.

FURTHER INFORMATION:

Drink with: thick soups, white meat risotto, boiled white meat and chicken.

Longevity: 4-5 years.

Serve at: 11-12°C.

AZIENDE AGRICOLE
L I V O N



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