

"PALMADINA" PINOT GRIGIO



Wine's Name: "PALMADINA" PINOT GRIGIO

Appellation: ISONZO D.O.C. Friuli Venezia Giulia

Vintage: harvest 2005

Description

Grapes:

Small in size, of a cylindrical shape with a strongly marked wing, the bunch is very compact and carries oval grapes of a grey-violet colour. Light and pruinoese skin.

Vinification:

After the grapes are harvested by hand, the vinification proceeds with a brief contact of the must with the lees for about 4 hours at 6° C; gentle pressing and cold washing of the must. Fermented at a controlled temperature of about 16-18° C in stainless steel barrels.

The Wine:

Straw-yellow colour with hints of copper in the reflections. With a rather high alcoholic-content, this is a soft, rich and elegant wine. Light fruity palate with a vein of apple flavour.

Matchings:

This wine goes well with prosciutto, fresh cheese, main courses like risotto, soups and fresh-water fish, even fried. It should be served at 10-12° C.

Technical details:

Alcool 13.13 %

Tot. acidity 5.10 gr/l

Residual sugar 3.00 gr/l