

# ESPRIT DU VIN

*'An occasion for every wine'*

## PINOT GRIGIO IGT



### Winemaker's Notes

Pinot Grigio is one of the most stimulating grapes to vinificate because of its inward character divided between a red and a white varietal. Vinification is oxygen-free from the de-stem to the skin contact (2-4 hours at 6°C), and fermentation. A weekly battonage follows, bringing smoothness and elegance to the wine during the fining.

### Description

This Pinot Grigio expresses through a golden yellow colour and an intense bouquet that evokes exotic ripe fruits. It is fresh with a long and persistent finish.

### Serving Suggestion

It is wonderful when served with Prosciutto di San Daniele, pasta "pomodoro e basilica", and tasty fish dishes such as steamed octopus.

### Spec Sheet

Vineyard	Marco Cecchini
Varietal(s)	Pinot Grigio 100%
Appellation	Friuli Venezia Giulia
Vintage	2013
Body	Rich
Alcohol %	13%