



USA \$ 20,39

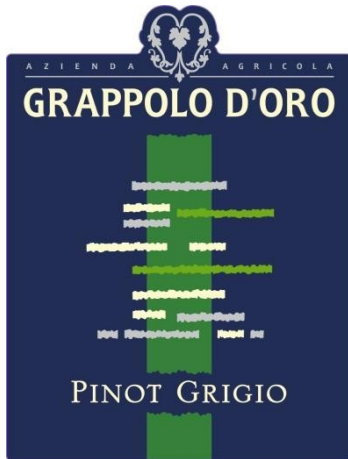
Pinot Grigio

Serve at 8° - 10°

Wine with a deep straw yellow color. The scent recalls the crust of warm bread and acacia flowers. The taste is full and pleasantly bitter. Excellent as an aperitif and paired with: white meats, fresh cheeses, and hams.

GRAPPOLO D'ORO

PINOT GRIGIO



ANALYTICAL DATA

ALCOHOL (% VOL) 13,00

DRY SUGARS

VINTAGE 2019

| | |
|---------------------------|---------------------------------------|
| <u>Grape variety:</u> | Pinot Grigio 100% |
| <u>Denomination:</u> | Friuli |
| <u>Designation:</u> | DOC |
| <u>Soil type:</u> | marls and sandstones of Eocene origin |
| <u>Harvest time:</u> | mid-September |
| <u>Harvesting method:</u> | manual |

Vinification:

The grapes are gently destemmed and softly pressed, followed by a natural cold decantation. Fermentation takes place at controlled temperature in stainless steel containers.

Refinement:

Maturation and aging continue in steel tanks and the wine is left on its noble lees for about 4 months depending on the vintage. The bottled wine is aged in conditioned rooms for at least one month.

Sensory Notes:

Color: deep straw yellow.

Nose: The aroma is reminiscent of warm bread crust, ripe pear and acacia flowers.

Taste: full and fat in the mouth, it is a white wine with a strong personality.

Food pairings: excellent as aperitif wine. It goes well with appetizers, hams, fish and white meat.

Serving Temperature:

12 - 14°C

Voor prijs / leveringscondities:

- ❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 20,39 per bottle

For orders and information in USA please contact

- ❖ Mr. Frank Spagnoletti (+1) 713.962.3293 - frank@catcolnetradingglobal.com
- ❖ Mr. Johnny Krohn (+1) 515.720.8533 - johnny@catcolnetradingglobal.com