



Linea Cru DOC COLLIO

CLAS Pinot Grigio Ramato



- **GENERAL DATA:**
VINEYARD: Single Vineyard, named Clas, located in Ruttars, Dolegna del Collio.
SOIL: Marl and Sandstone flysch of eocene origin.
GRAPE: Pinot Grigio.
VINES PER HECTARE: 5000.
PRUNNING: Guyot.
- **VINIFICATION AND REFINING:**
The grapes are manually harvested in small boxes and after destemming there is a 24 hours skin contact maceration in a horizontal press at a cold temperature.
Fermented in stainless steel tanks at 10 °C, the wine lays in the same tanks for 8 months before final blending. After bottling follows another refining before releasing the wine on the market.
- **ORGANOLEPTIC CHARACTERISTICS:**
Beautiful light pink color obtained trough the skin contact maceration, the wine shows an intense tropical flavour with citrusy hints and genuine little strawberries. Very long taste with a sapid finish.
- **FURTHER INFORMATION:**
PAIRINGS: Great as an aperitif, excellent match with Fish and vegetables pasta, fresh cheese, grilled chicken.
LONGEVITY: 6 - 10 years.
SERVE AT: 12 - 13 °C.