

# Pinot Grigio

## Colli Orientali DOC



CASALI MANIAGO



**Region:** Friuli Venezia Giulia

**Varietal:** 100% Pinot Grigio

**Vineyard:** Family-owned hillside vineyards since 1585

**Soil:** Mostly marl and clay

**Vines per Hectare:** 5000

**Vine Training:** Guyot

**Altitude:** 400-600 feet above sea level

**Total Production:** 4500 cases

**Vinification Process:** Grapes are hand harvested in September after which a soft pressing of the grapes and immediate separation of the skins takes place. Fermentation is at a controlled temperature of 18C to promote the development and preservation of the delicate bouquet that is characteristic of the Pinot Grigio grape. The maturation process is "sur lies" or on the yeast in tank to extract more flavors and structure. Wine is then bottled and stored horizontally for 3 months in the sixteenth-century underground cellar to rest before release.

**Alcohol Content:** 12.5%.

**Residual Sugar:** 12g/liter

**Color:** Bright greenish-yellow color.

**Bouquet:** Fragrant bouquet of tropical fruits with citrus and almonds.

**Tasting Notes:** Layers of citrus, mineral tones with firm but balanced acidity.

**Food Pairing:** Perfect on its own or with a variety of appetizers, all types of seafood, poultry, soups and risotto dishes.

**Ageing:** 3-5 years

**Serving Temp:** 55°F (13°C)

**UPC:** 857468000031

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