

PINOT GRIGIO

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 11 ha
Soil composition: mostly gravel
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-South
Vines age: 15 years
Harvest time: early September
First vintage: 1982
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 61 °F

Maceration

Technique: low temperature without the skins

Aging

Container: 50-100 hl stainless steel tanks
Length: 6 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 1 g/l
Acidity: 6.4 g/l
Dry extract: 24.3 g/l



FOOD PAIRINGS

Perfect as an aperitif or with light pasta dishes, starters, ham, fresh cheese, white meat, eggs, vegetable dishes, and seafood.



TASTING NOTE

Bright straw-yellow in color.
The bouquet is reminiscent of crusty bread, acacia blossoms, and ripe tropical fruits.
On the palate, it is fruity, silky, soft, and round, with an elegant, long-lasting finish.

PRODUCER PROFILE

Estate owned by: Luisa family
Winemaker: Michele Luisa
Total land under vine: 110 ha
Winery production: 370,000 bottles
Region: Friuli Venezia Giulia (Italy)

