

DESSIMIS PINOT GRIGIO

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 9 ha

Soil composition: gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides, well drained

Training method: simple Guyot and spur pruning

Elevation: 112 ft a.s.l.

Vines/ha: 6,000-7,800 vines/ha

Exposure: North-South/East-West

Vines age: 23 years

Harvest time: September

First vintage: 1990

Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: stainless steel tanks

Length: 25-38 days

Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation

Length: 20 hours

Aging

Container: barriques

Wood: French oak

Length: 9 months sur lie

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1.6 g/l

Acidity: 5.77 g/l

Dry extract: 21.6 g/l



FOOD PAIRINGS

Ideal with sophisticated recipes like Risotto alla Milanese or heavier dishes such as crepes and soufflés. Also perfect with seafood and grilled fish.



TASTING NOTE

Straw yellow, coppery.

The nose is refined, with delicate notes of crushed flowers, sweet red berries, peach, and a hint of citrus fruit.

On the palate, it is fresh with a full body and some tannins that add persistence and structure.

PRODUCER PROFILE

Estate owned by: Gallo family

Winemaker: Gianfranco Gallo

Total land under vine: 60 ha

Winery production: 300,000 bts

Region: Friuli-Venezia Giulia (Italy)

