

MONTE MARIA

PINOT GRIGIO



Description

GRAPE VARIETIES: 100% Pinot Grigio.

VINTAGE: 2015

ORIGIN: Friuli Venezia Giulia.

PRODUCTION PER HECTERE: 100 Hl/ha

Analytical Information

ALCOHOL: 12,5% Volv

TOTAL ACIDITY: 6,2 g/l (Tartaric), 3,9 g/l (Sulphuric)

SUGAR: 4,0 g/l.

PH: 3,30

Elaboration

HARVEST: By machine during September.

BUNCH SORTING: Yes, with conveyer belt.

DESTEMMING: Yes.

VINIFICATION: Pellicular maceration in wine press, followed by a cold decantation during 24 hs. Alcoholic fermentation at controlled temperature between 14 to 16° C.

TOTAL FERMENTATION TIME: 22 days.

MALOLACTIC FERMENTATION: No.

AGEING IN OAK BARRELS: No.

Tasting Notes:

A Pinot Grigio so elegant and seductive, straw yellow color, rich citrus nose and powerful aromas of ripened fruits, pear nectar and light banana. Crips and clean, long finish and soft structure, notes of exotic fruit and citrus melons. Pairs well with cheeses and pate, light salads, fruits, nuts, wild berries and creams.

TEMPERATURE OF SERVICE: 8 to 10° C.