Norina Pez

PINOT GRIGIO

COLLIO

DOC

PRODUCTION AREA: Collio - Italy.

GRAPES: 100% Pinot Grigio.

VINEYARD LOCATION: hills, 90-100 mt/asl.

SOIL COMPOSITION: marl and sandstone of eocene origin.

REARING SYSTEM: double capsizal.

PRODUCTIVITY: 70 q/ha.

HARVEST: hand-harvested, first weeks of september.

VINIFICATION: the grapes harvested by hand are de-stemmed and quickly pressed. The must is fermented with the aid of selected yeasts at a temperature of 18º C. The wine obtained rests in steel tanks until it is bottled.

ALCOHOL: 13% vol.

TASTING NOTES: the straw-yellow colour has light coppery reflections. The bouquet is intense with fruity notes. The taste is dry, soft and full of body.

FOOD PAIRING: delicious with soups, risotto and fish dishes.

SERVING TEMPERATURE: 10°-12°C (50°-53°C).

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