



SIRCH

PINOT GRIGIO Friuli_DOC



Complex and harmonic wine, blending sapidity to the freshness of citrus notes as proof of its great length.

This very important grape variety from Burgundy, derived from a mutation of Pinot Noir, was introduced into Friuli Venezia Giulia in the early 1800s, as an analysis of the Ruländer – Pineau gris dates it back to 1847. At the Austrian Oenological Congress, held in Gorizia, its diffusion was recommended "wherever the aim is to produce fine white wines of the highest order" and in 1896 it was found, together with Pinot Blanc, among the common grapes imported into Friuli. It prefers cool environments and has found its natural habitat in the northernmost hills of the Friuli Colli Orientali DOC area. It is certainly the most renowned Friulian wine in the world, as it has been enjoying considerable success for a long time.

Grapes. Pinot Grigio

Appellation. Friuli DOC

Soil. Marl and sandstone from Eocene age

Training System. Predominantly Guyot

Harvest time. When phenolic maturity is achieved

Vinification. The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 16/18°C

Ageing. At the end of fermentation, the wine rests in the same tanks on fine lees with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

Organoleptic description

Color. Brilliant yellow color with subtle pinkish hues.

Nose. Elegant, complex and enveloping bouquet. The floral notes of jasmine and white wisteria fuse with notes of ripe fruit, apricots, melon and white peaches, all completed by balsamic notes. Complex and harmonious taste, fresh and all-embracing.

Taste. On the palate, the aromatic sensations are enriched by an elegant sapidity which gives freshness and length with an aftertaste of citrus fruits and white fruits.

Pairing. Perfect for aperitifs, light entrées, fish and white meat, risottos and veggie pies, cold cuts, fine pastry. Pairs wonderfully with salmon tartar

Serving temperature. 12/14° C