



SIRCH



PINOT GRIGIO TERLATO Friuli Colli Orientali. DOC

A very important grape, grown in Burgundy and introduced in Italy in the 19th Century, it is a genetic mutation from Pinot Nero occurred in the early 60's of 20th Century. It prefers cool climates therefore finding in Friuli on the northernmost hills of Oriental Hills its ideal habitat.

This is for sure the most renowned Friulian wine in the world with a long-lasting success history.

Grape variety. Pinot Grigio

Designation of origin. Friuli Colli Orientali DOC

Soil. Marls and sandstone from Eocene age

Training System. Guyot

Pest management. Integrated pest management with controlled environment impact

Harvest time. First and second weeks in September

Harvest method. By hand and mechanical harvest

Vinification. The grape is de-stemmed 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

Maturation. At the end of fermentation, the wine rests in the same tanks on fine lees for 8 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

Color. Bright yellow with subtle pinkish hues

Nose. Elegant, overwhelming and complex. The floral notes of jasmine and white wisteria fuse with ripe fruit sensation with apricots, melon and white peaches completed by balsamic hints

Taste. Complex and harmonious, fresh and all-embracing. The palate echoes the nose with enriched aromatic sensations for a classy, crisp taste of great length. The aftertaste reflects citrus and white fruits

Food 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

