



## CLASSIC LINE

### PINOT GRIGIO – Doc Collio

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#### GENERAL DATA:

**Vineyard:** located in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and Clay.

**Grape:** Pinot Grigio

**Type of cultivation:** Guyot.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 64°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

#### ORGANOLEPTIC CHARACTERISTICS:

It is straw yellow colored with slight ash grey reflections.

It has a fragrant bouquet, recalling vanilla and lime flowers. On the palate it is strong with a long finish.

#### FURTHER INFORMATION:

**Drink with:** thick soups, white meat risotto, boiled white meat and chicken.

**Longevity:** 4-5 years.

**Serve at:** 54°F.