



## BRAIDE GRANDE – Pinot Grigio Doc Collio

### GENERAL DATA:

**Vineyard:** Braide Grande located at Ruttars in the municipality of Dolegna del Collio.

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

**Grape:** Pinot Grigio.

**Vines per acre:** 1600.

**Type of cultivation:** Cappuccina and 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. 30% of the fermentation takes place in Allier Barriques and 70% in steel at a controlled temperature of 50°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 eight 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:

Intense straw yellow color. It has a bouquet that recalls spices and flowers; on the palate it is dry, full bodied, almost rough with an aftertaste recalling nutmeg.

### FURTHER INFORMATION:

**Drink with:** starters based on fish, also with sauces. Main courses of fish and white meat, and fish.

**Longevity:** 6–10 years.

**Serve at:** 54°F.

### PRIZES AND AWARDS:

-  QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintage 2001–2003

