

Ascevi
Luwa

2018
COLLIO PINOT GRIGIO
GRAPPOLI



WINE DATA

Producer

Ascevi Luwa

Region

Collio (D.O.C.)

Country

Italy

Wine Composition

100% Pinot Grigio

Alcohol

13%

Total Acidity

4.9 G/L

Residual Sugar

3.6 G/L

pH

3.5

DESCRIPTION

Straw-yellow in color, this wine has a bright, flowery and fruity fragrance. It is firmly-structured, with a fresh and savory palate that boasts minerals and citrus fruit.

WINEMAKER NOTES

The word Grappoli translates to “bunches.” And only the best bunches of grapes are used to make this Pinot Grigio. The grapes are grown in Collio (D.O.C.), a hilly area of the Friuli Venezia Giulia region in northwestern Italy, near the border with Slovenia. The manual harvest took place between the end of August, and the beginning of September 2018. Destemming and cold skin maceration, soft pressing, and cold static decantation are followed by a fermentation at controlled temperatures for approximately 20 days. All winemaking and refinement take place in stainless steel tanks. After six-to-seven months, the wine is ready to be bottled.

SERVING HINTS

Served chilled, it goes well with pasta, fish dishes and white meats, such as chicken or pork.