

# Ascevi Luwa

## 2017 CERÒU COLLIO PINOT GRIGIO



### **WINE DATA**

#### **Producer**

Ascevi Luwa

#### **Region**

Friuli-Venezia Giulia, D.O.C.  
Collio, Gorizia Province

#### **Country**

Italy

---

### **Wine Composition**

100% Pinot Grigio

#### **Alcohol**

12.5%

#### **Total Acidity**

5.1 G/L

#### **Residual Sugar**

4.4 G/L

#### **pH**

3.35

### **DESCRIPTION**

Straw-yellow in color, this wine has a bright and slightly flowery fragrance, with citrus notes. It is firmly structured, with a fresh and mineral palate and a persistent finish.

### **WINEMAKER NOTES**

The Pinot Grigio grapes for this wine are grown in the D.O.C. Collio, a hilly area of Friuli, near the border with Slovenia.

Manual harvest took place at the beginning of September, 2017. After a slight pressing and clarification of the must, the fermentation starts at controlled temperatures for about 20-25 days. All winemaking and refinement takes place in stainless steel tanks. After approximately six months, the wine is ready to be bottled.

### **SERVING HINTS**

Served chilled, it is delightful as an aperitif on its own, or with light appetizers and fish dishes.