FRATELLI

2019 VINO DEI FRATELLI PINOT GRIGIO

DESCRIPTION

Pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a bright and slightly flowery and fruity fragrance. Acidity gives this Pinot Grigio a mouthwatering appeal, with good mid-palate balance, and a clean, persistent and crisp finish that is typical of the varietal.

WINEMAKER NOTES

The Pinot Grigio grapes for Vino dei Fratelli come from a new appellation, D.O.C. Friuli (which replaced the old IGT and includes the whole Friuli Venezia Giulia region in northeastern Italy) from vineyards located in Gorizia province. Yields per acre is approximately 7.5 tons. Manual harvest took place at the end of August 2019. Destemming, soft pressing of grapes and clarification of must are followed by a fermentation at controlled temperature for about 15-20 days; refinement in stainless steel vats until bottling. All winemaking and refinement are made in stainless steel tanks. After approximately six to seven months, the wine is ready to be bottled.

SERVING HINTS

Serve slightly chilled on its own or with antipastos, fish and white meats.

Quintessential Wines

VINO DEI FRATELLI Pinot Grigio WINE DATA <u>Producer</u> Vino dei Fratelli

<u>Region</u> enezia Giulia, D.O.C., Friuli area (Goriza Province)

> Country Italy

Wine Composition 100% Pinot Grigio <u>Alcohol:</u> 12.5% <u>Total Acidity</u> 5.1 G/L <u>Residual Sugar</u> 3.8 G/L <u>pH</u> 3.5