

# VINO DEI FRATELLI

## 2018 VINO DEI FRATELLI PINOT GRIGIO



### WINE DATA

#### Producer

Vino dei Fratelli

#### Region

Friuli Venezia Giulia,  
D.O.C., Friuli area  
(Gorizia Province)

#### Country

Italy

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### Wine Composition

100% Pinot Grigio

#### Alcohol:

12.5%

#### Total Acidity

4.9 G/L

#### Residual Sugar

4.5 G/L

#### pH

3.45

### DESCRIPTION

Pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a bright, slightly fruity and flowery fragrance. Firm acidity gives this wine a mouth-watering appeal, with good mid-palate balance and a clean, 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). Manual harvest took place at the end of August, 2018. Destemming, soft pressing of grapes, and clarification of the must are followed by fermentation at controlled temperatures for approximately 15-20 days. All winemaking and refinement take place in stainless steel tanks. After approximately six months, the wine is ready to be bottled.

### SERVING HINTS

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