VINO DEI FRATELLI

PINOT GRIGIO 2021

1.5L MAGNUM



WINE DATA Producer

Vino dei Fratelli

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

> Country Italy

Wine Composition
100% Pinot Grigio
Alcohol
12.5%
Total Acidity
5.10 G/L
Residual Sugar
3.20 G/L
pH
3.34

DESCRIPTION

Elegant and tempting, pale straw-yellow in color, Vino Dei Fratelli Pinot Grigio has a rich citrus scent and a strong aroma of ripe fruit, pear nectar and a soft hint of banana. Precise and clean with a long finish and soft structure, it has some notes of exotic fruits and melon. Acidity gives this Pinot Grigio a mouth-watering appeal, with good midpalate balance, and a clean, persistent and crisp finish that is typical of the varietal.

WINEMAKER NOTES

The Pinot Grigio grapes for Vino dei Fratelli were picked in September of 2021. The grapes arrived in the cellar and were immediately destemmed and transported to the hydraulic press which, by means of a soft and constant pressing, separates the waste from the noble part. Placed in stainless steel barrels, the flower must is floated. Then transferred to a new stainless steel barrel, the must ferments at a controlled temperature. At the end of fermentation, the wine is filtered and placed in a new stainless steel barrel where it will remain for a few months, in order to harmonize perfume and flavor. There is no oak used for this wine.

SERVING HINTS

Serve slightly chilled on its own or with fish and white meats, cheese and pate, light salads or fruit.