



Vistorta Friuli Pinot Grigio Ramato, DOC, 2020 Friuli, Italy

Wine Details

Harvest of a new vineyard of pinot grigio, in which are planted 6 different Clones, that are selected in order to add complexity to the wine. Prefermentation maceration at 8° for 10 hours. Permanence in concrete vats on the fine lees for 5 months with a weekly battonage. "Ramato" was the original Pinot Grigio from Friuli and Veneto area. The name is coming from it's unique color and it literally means "coppery".

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

The maceration gives to the wine a charming reddish shade, a fruity nose of wild strawberries and apples and a small tannin that add more complexity.

Food Pairing

Pair with fish and white meat dishes. Ideal aperitif for light summer and vegetable meals.

Varietal

100% Pinto Grigio

ABV 12.5%

UPC Pack Size

0-86785-80014-1 6 750ml

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic