



# VISTORTA

## **PINOT GRIGIO 2022**

Area:	Friuli Venezia Giulia.
Classification:	D.O.C. Friuli Grave.
Vine:	100% Pinot Grigio grape.
Soil type:	Sandy - gravelly.
Winemaking:	<p>Harvest during the first decade of September 2022. The grapes are totally destalked and lightly pressed. Alcoholic fermentation at 17-18 °C for 8-10 days, following two different fermentation techniques: 30% by oxygenation, 70% by reduction.</p> <p>Then fermentation keeps on into cement tanks sur lie with a weekly “battonage”.</p> <p>Potential stock 40,000 0.75 liter bottles.</p> <p><b>1st bottling:</b> 6666 bottles mid- March 2023 (5 months sur lie)</p> <p><b>2nd bottling:</b> 6666 bottles mid- May 2023 (7 months sur lie)</p> <p><b>The remaining wine continue stay sur lie in tanks until bottling</b></p>
Alcoholic content:	12.60%.                      Total acidity 5.6                      pH 3.40
Description:	Sweet female tones, like acacia and rose flowers, capturing the nose at the very beginning. Perfume of melon, banana, white peach and golden apple with pot herbs nuances. Sapid, almost salty in the mouth, with pear and apple consistent notes. It maintains scratch traits
Pairing:	Great with small clams, fried fish, vegetables risotto and seafood, fresh and delicate cheese
Note:	Open slightly before drinking time, serve at 10°- 12° C.

### **Conte Brandolini s.r.l.**

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