



VISTORTA

PINOT GRIGIO 2023

Area:	Friuli Venezia Giulia.
Classification:	D.O.C. Friuli
Vine:	100% Pinot Grigio grape.
Soil type:	Sandy - gravelly.
Winemaking:	<p>Harvest during the first week of September 2023. The grapes are totally destalked and lightly pressed. Alcoholic fermentation at 17-18 °C for 8-10 days 100% in reduction mode.</p> <p>Thee fermentation keeps on into cement tanks sur lie with a weekly “battonage”.</p> <p>Final blend in march 2024, permanence in concrete tanks until bottling</p> <p>1st bottling: 6666 bottles June 2024</p> <p>The remaining wine continue stay sur lie in tanks until bottling</p>
Alcoholic content:	12.20%. Total acidity 5.3 pH 3.20
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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