



PINOT GRIGIO Ramato 2023 **Organic wine**

Region:	Friuli Venezia Giulia.
Classification:	D.O.C. Friuli
Grape:	100% Pinot Grigio grape, organic management
Soil:	Clay-limestone
Winemaking	Harvested on the last week of August 2023. Grapes totally crushed and destemmed. Pre-fermentation maceration at 10° for around 8 hours and then light pressure. Alcoholic fermentation in reduction at a 16°/17° temperature for 8 days. Then, permanence in cement tanks on the fine lees until bottling. Bottling: 11.000 bottles in July 2024
Alcoholic Content :	12,40% by vol. Total Acidity 5,3 pH 3,30
Description:	Bright straw-yellow in colour with copper hues. The bouquet features of fresh fruits and warm notes of wild strawberries, then apple and citrus fragrances. The taste is sapid, full and creamy, with a nice apple taste that reminds the original grape.
Pairings:	Ideal with cured ham, appetizers and first courses or fish-based dishes.
Notes:	Open slightly before drinking time, serve at 12° - 14° C.

Conte Brandolini s.r.l.

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