

# ***PINOT GRIGIO DRAGA***

## **2019**

### ***Technical sheet***

**Vine variety:** 100% Pinot Grigio

**Production area:** San Floriano del Collio (Friuli Venezia Giulia)

**Recognition:** Controlled designation of Origin -DOC COLLIO

**Type:** Dry white

**Soil composition:** hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

**Altitude:** 230 meters above sea level

**Vineyard age:** 18 years

**Pruning system:** Guyot

**Harvest period:** August 2019

**Vineyards:** without use herbicides and treatments at low environmental impact

**Vinification:** The grapes were harvested and selected manually, de-stemmed, the must was then left on the skins for 24 hours at a control temperature of 10°C in stainless tanks. After that it were soft pressed and the alcoholic fermentation started at controlled temperature between 16° and 18°C. Subsequently it fermented and aged on the lees for seven months in stainless steel vats.

**Various:** low sulphite content, naturally stabilized

**Visual appearance:** slightly coppersy, natural colour obtained of short maceration

**Tasting profile:** floral and fruity bouquet with notes of acacia, jasmine, toasted almonds, ginger, pink pepper, pear and apple, citrus fruits. Round and mineral taste, fresh, lively, pleasantly harmonious, creamy and intense

**Food pairing:** perfect as an aperitif, ideal for fresh fish, grilled fish, white meats, risotto, grilled vegetables, soups, cheeses etc.

**Serving temperature:** 12° C

**Alcohol content:** 13,5 % vol.

**Notes:** any deposit is due of the natural stabilization process