

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

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: 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