

PINOT GRIGIO MIKLUS

2017

Technical sheet

Vine variety: 100% Pinot Grigio

Production area: San Floriano del Collio (Gorizia)

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: 220 meters above sea level

Vineyard age: 39 years

Pruning system: Guyot

Harvest period: September 2017

Vineyards: without use herbicides

Vinification: The grapes were selected and harvested manually in the end of September, destemmed, the must was then left on the skins for 14 days in conical oak vats without temperature control. In these days alcoholic fermentation started with indigenous yeasts and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed and the alcoholic fermentation continued and aged without temperature control in French tonnoux barrels for 2 years, always on the lees.

Various: fermented with indigenous yeasts, without temperature controls, not clarified, unfiltered

Visual appearance: coppery colour, natural colour obtained of long maceration

Tasting profile: the wine has a continuous evolution, complex fruity and floral bouquet, slightly aromatic with notes of dry hay, toasted almonds, licorice, red fruits, vanilla etc.. Intense, dry and full-bodied on the palate with a strong character, savory and mineral, long and very persistent

Food pairing: ideal with smoked ham, white meats, grilled white meats, grilled red meats aged cheeses, gorgonzola etc.

Serving temperature: 15-18° C

Alcohol content: 14 % vol.

Aging potential: over 30 years