



PINOT GRIGIO

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

PINOT GRIGIO 100%

It is a white wine with great personality yet easy to drink. Although the grapes are slightly coloured, vinification, without maceration on the peels, enables to obtain its straw-yellow colour.

When young it is a fruity bouquet wine, with fresh notes of apple, pear, banana and exotic fruits. In time it develops pleasant scents of Magredi hay. The vineyard is situated in the county of San Quirino (PN), in the small locality of San Foca, near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

Grapes are picked in the early morning in order to preserve their aromas and are vinified in thermo-regulated stainless steel tanks in which alcoholic fermentation and the initial stage of refinement, 6 months, take place.

Refinement is then completed in the bottle for at least 6 months.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 2/3 years

SERVE: 10/12 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 Liters

SUGGESTED ACCOMPANIMENT:

excellent with first dishes, risotto with vegetables and with fish, boiled crustaceans



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