

PERMANI



PINOT GRIGIO

DOC FRIULI

The friendly white

Grape variety: 100% Pinot Grigio

Food matches:

goes well with fish, risottos, pizza, pasta and baked vegetables.



Serving temperature: 10-12°C

Tasting notes:

the nose opens with delicate floral aromas that evolve into notes of apple and pear. On the palate, it is fresh and ample, beautifully balanced, with a long finish reminiscent of acacia honey.

Vineyards:

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

Harvest period:

first decade of September.

Vinification and ageing:

the grapes are harvested and gently pressed. After a short maceration, the must is allowed to rest and ferment slowly at a controlled temperature. Once fermentation is complete, the wine ages on the lees in stainless-steel tanks for approximately five months.

Wine ageing potential: 3 years.