



PERMANI FRIULI SELECTION

PINOT GRIGIO

DOC FRIULI

The friendly white

Grape variety:
100% Pinot Grigio

Vineyards:
located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
first decade of September

Vinification and ageing:
the grapes are carefully destemmed, left to macerate for a short period and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 5 months.

Tasting notes:
Light straw yellow colour. The nose is characterized by floral scents of acacia flowers and white wisteria that develop fruity notes of apple and pear. Palate is crispy and ample. Balanced and persistent in the final with acacia honey aftertaste.

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

Serving temperature: 10-12°C

Wine ageing potential: 3 years



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