



PERMANI FRIULI SELECTION

PINOT GRIGIO ROSÉ

DOC FRIULI

The intriguing rosé

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 6-8 hours on the skins 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 6 months.

Tasting notes:
Light pink color with copper nuances. The nose is characterized by fruity notes that remember wild strawberries with citrus sensations. The taste is fresh, savory with mineral notes in the final.

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

Serving temperature: 10-12°C

Wine ageing potential: 2 years



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