



Parol Vini S.r.l.

TECHNICAL SHEET

PINOT GRIGIO FRIULI DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ **CLASSIFICATION:** _____

Controlled Designation of Origin (DOC).

∞ ◆ **GRAPES:** _____

Pinot Grigio.

∞ ◆ **SOIL:** _____

It is grown in various types of soil, preferring those that are heavy or rich in coarse mineral fragments. The vineyards are located mainly on the plain (70%) and in the lower hills (30%).

∞ ◆ **ALCOHOL CONTENT:** _____

13% vol

∞ ◆ **REGION OF ORIGIN:** _____

Friuli Venezia Giulia - Northern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

Pinot Grigio is an early-ripening variety, harvested at the beginning of the harvest season. Because its skins are pinkish, the grapes are gently pressed and vinified strictly as a white wine. Fermentation takes place at a low temperature (18–22 °C) with selected yeasts. It does not require ageing or any special maturation.

∞ ◆ **SENSORY PROFILE:** _____

Straw yellow in colour with vaguely greenish reflections. The scent is delicate, pleasant but rather intense and strong. Immediate, characteristic, with hints of acacia flowers. Dry, warm, structured and substantially harmonious flavour.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

Pairs well with grilled fish and shellfish. Serve chilled at 10–11 °C.

∞ ◆ **LOGISTICS DATA:** _____

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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