



PINOT GRIGIO

Friuli Venezia-Giulia, Italy

Di Lenardo

www.dilenardo.it

Method & Production

Hand made harvest. The whole berries are pressed gently in a pneumatic press. After a first racking, the must is transferred to temperature-controlled fermentation still vats. The wine stayed on the lees for his all life before bottling. Clarification of the musts made with a new "state of the art" flowtation bio-system. Malo-lactic partially done. Bottled under vacuum.

Tasting Notes

Bouquet is very pleasant with a good array of varietal aromas such as pear Williams, banana, apricot and Acacia flowers. Taste is reminiscent of pear syrup and quince peel. Good acid balance good body and long finish. Mature wines have a bouquet of toasted almonds and straw.

Food Matching

A good partner for starters, baked rice and pasta, egg-based dishes or fish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
DL0518	Pinot Grigio	Pinot Grigio	2018	12.5%	Screw Cap	12X0.75lt	No	No	No