



**FRIULI**

## **Pinot Grigio DOC Collio**

**Producer:** Ca'Ronesca

**Area of Production:** Collio

**Grapes:** 100% Pinot Grigio

**Vinification:** In order to avoid coppery hints in the wine, grapes are pressed whole softly, without being crushed and de-stemmed then the must undergoes cold static decantation and, after separation, is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 17°C. Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market.

**Tasting Notes:** Of intense yellow color, it expresses a wide bouquet with hints of pear and tropical fruits; in the mouth it is balanced, viscous and long-lasting, with an aftertaste of passion fruit and ripe melon.

**Food Pairing:** It goes well with appetizers, legume soups and delicate, vegetable-based first and second courses.



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