



PINOT GRIGIO FIEGL 2019

Denomination	D.O.C. Collio Pinot Grigio
Type of soil	Flysch and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of August to the beginning of September
Alcohol	13%
Aging	Stainless steel tanks, bottle
Service temperature	10-12°C
Tasting notes	Bright and intense straw-yellow hue. It opens in a rich and elegant manner. The delicate rose dominated floral notes are accompanied by intense and decisive fruity aromas. Williams pear has its own important space in the bouquet followed by notes of citrus fruit, cedar, and lemon. The freshness and saltiness are well-balanced on the palate. It is a wine well-suited for aperitif, but it also works well with delicate white meat courses.