

PINOT GRIGIO 2019 DOP

Friuli Colli Orientali

AZ.AGR. COLUTTA DR. GIANPAOLO

It has found a place in our area to express itself.
Thoroughly it is an international variety most cultivated in Friuli Venezia Giulia.
It is characterized by a small grape and typical grey color of berries

COMMERCIAL DATA

- 1) **Wine Name:** Pinot Grigio DOP Friuli Colli Orientali
- 2) **Year:** 2019
- 3) **Alcohol content:** 13,50% vol

AGRONOMIC DATA

- 1) **Agricultural scheme:** Conventional - Traditional
- 2) **Grapes used:** 100% Pinot Grigio
- 3) **Characteristics of varieties:** clonal
Ampleographic characters: small and compact cluster
Productivity: media Ripening period: early
- 4) **Selection:** clonal
- 5) **The location area of the vineyards:** vineyards owned by Buttrio and Manzano
- 6) **Vineyard area:** 4.49 ha
- 7) **Altitude and slope:** 80 mt s.l.m with a gradient of 5%
- 8) **Soil type:** Eocene, Ponca, clay silt
- 9) **Orientation and exposure of the vines:** North / South
- 10) **Training method:** Double tipped
- 11) **Pruning system:** they leave 10 buds per shoot
- 12) **Summer Pruning:** yes
- 13) **The need for irrigation:** no
- 14) **Number of vines per ha:** 3200
- 15) **Average yield:** 70 quintals / ha
- 16) **Harvest period:** usually the End of August

WINE MAKING AND AGING

The grapes are de-stemmed carefully and pressed gently. The must obtained clarified and separated from the coarse lees.

The must obtained starts to ferment inside stainless-steel vats at 14-16°C.

Part of this juice is separated and fermented in oak barrels at the same temperature.

When this becomes wine, the aging process lasts till spring with weakly bâtonage.

After that period the two different lots are blended in a unique mass and then bottled.

Testing profile

It is a full-bodied wine with a good acidity, the bouquet recalls: ripe fruits, acacia flowers and bread's crust.

Food paring

Perfect match with seafood dishes or appetizers

Serving temperature

8°–11°C

AWARDS



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