

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellagoia

GRAPE VARIETY

pinot grigio

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

double arched cane

PEST CONTROL

low environmental impact integrated pest management

HARVEST

mid September, carefully harvested in the coolest hours of the day

VINIFICATION

after a soft press, the must has been decanted for 24 hours at a fixed temperature of 0°C, then we start the fermentation in stainless steel vats for 15 days at $16^{\circ}-18^{\circ}$ controlled temperature

TASTING NOTES

pale lemon colour with amber reflections. The aroma opens with an intense bouquet, citrus notes, apricot and linden flowers. Medium body, great balance, with flavours of ripe cherries, golden apple and mango, nice sapidity and a soft finish

FOOD PAIRINGS

well structured and very versatile Pinot Grigio that could paired with any salad with white meat or with fish dishes. Also excellent as aperitif

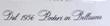
TEMPERATURE SERVICE

12° C

ALCOHOL

12,5% abv





FRIULI COLLI ORIENTALI DINOVINAZIONE DI ORIGINE CONTROLLATA PINOT GRIGIO



Pinot Grigio Biele Zôe Cuvée

