



CASTELLO DI BUTTRIO



PINOT GRIGIO

DOC FRIULI COLLI ORIENTALI

Grapes:	Pinot Grigio
Designation:	DOC Friuli Colli Orientali
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian.
Vineyard sites:	Hillslop
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness.
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory.
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness.
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C.
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring.
Release to market:	8-10 months after the harvest.
Sensory profile:	Color: straw yellow. Aroma: and elegant to the nose, with hints of pear, green apple, hawthorn and acacia. Flavor: an intense and balanced, harmonious taste.
Food matchings:	An international wine for aperitifs and any meal, excellent with vegetable appetizers, and with fish and white meat dishes.
Serving temperature:	8° – 10° C
Goblet recommended:	