



STOCCO

SINCE ✕ 1910



PINOT GRIGIO RAMATO SETTANTACINQUE

[DOC Friuli]

Organoleptic notes and food pairing

With distinctive coppery hue, because of cold maceration, this wine expresses flavours of wild strawberries, acacia and lime. On the palate Pinot grigio Settantacinque has full body, complexity and very elegant aftertaste. Serve chilled with starters, fish and vegetables based first and main courses and white meats.

Terrain type:

generally flat with gravelly substratum covered by a layer of soil

Cultivation system:

double french guyot

Density:

4500 plants to hectare

Harvest method:

manual

Bottle type:

0,75 l

Vinification:

short cold maceration, light pressing, static decanting, fermentation in stainless steel, batonnage, sur lies aging for 6 months.