



STOCCO

SINCE ✕ 1910



PINOT GRIGIO SELVIS

[DOC Friuli]

Organoleptic notes and food pairing

Straw yellow in colour with hints of amber. Fresh nose and smooth, generous flavour, at time followed by a typically bitterish aftertaste. Serve chilled with hors d'oeuvres, fish based first and main course, light vegetable soups 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:

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