



SINCE 1910

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PINOT GRIGIO SETTANTACINQUE

[DOC Friuli]

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.

- **Species of grape:** Pinot Grigio
- **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 and mechanical
- **Bottle type:** 0,75 l.
- **Vinification:** short cold maceration, light pressing, static decanting, fermentation in stainless steel, batonnage, sur lies aging for 6 months.