

DESCRIPTION A vine which is widespread and well adapted to the Collio's environment. A noble wine, velvety, of great longevity.

FRAGRANCE Full and complex, with scents of mature fruits, acacia honey, medicinal herbs and white chocolate.

FLAVOUR Soft, warm and full bodied, fruity and persistent.

PAIRING It harmonizes easily with hors d'oeuvres, light soups, fish, risotto and white meats. It matches well fresh cheese.

SERVING TEMPERATURE 12° C

VINE Pinot Grigio

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2006

CULTIVATION Guyot

HARVESTING Hand picking, with careful selection of the grapes, in early September

VINIFICATION Delicate stemming of the grapes, light maceration on the skins, soft pressing. Controlled temperature fermentation. Removal of the must from the lees at low temperature. Ageing on the yeasts for 12 months, 10% of the must is fermented in barrique.

ANALYTICAL DATA Alcohol [%vol] 15.5 Total acidity [g/l] 5.4

