

Parol Vini S.r.l.

Pinot Grigio Friuli Doc

**Classification:**

Pinot Grigio Friuli Doc

Grapes:

Pinot Grigio

Lands:

The soil is well-drained and rich in clay and limestone.

Alcoholic degree:

13% in Vol.

Area of origin:

Friuli Venezia Giulia

Production technique:

Grapes are separated from the stems. The juice and pulp undergo a short maceration at a controlled temperature, followed by a light pressing. Fermentation follows in steel tanks.

Sensory analysis:

Pale gold with copper tones. Fruity, with pronounced scents of acacia flowers and apple. Elegant and fruity in the mouth; full-bodied and well-structured

Bottling:

Bottled using the cold sterile microfiltration technique

Pairings:

Excellent with all fish dishes. Great accompaniment to herb risottos, first course dishes and cheeses.

