



VILLA MARTINA

PINOT GRIGIO DOC COLLIO 2005

ORIGIN:

CORMONS, ITALY

BLEND INFORMATION:

100% PINOT GRIGIO FROM OUR VINEYARDS.

SOIL: composed from marls and sandstones of Eocene origin. COLLIO AREA.

VINIFICATION: The grapes appear wholesome with a good temperature and gradation. Soft pressed. Must chilled at 10°. Racking the must and inoculation of selected yeast on the clean must. Fermentation at 15°C for 8 days. Aged in stainless steel vats until bottling.

SERVING SUGGESTIONS: Perfect with antipasti, prosciutto and fish and white meats. Excellent as an aperitif.

TASTING NOTES: Grapevine with French origins. A geminated mutation of Pinot Nero. Friuli's climatic conditions favour the success of this variety. It is one of our region's best known wines world wide.

Yellow straw colour tending toward green. An exceptional wine: refined, delicate, with an intense aroma recalling wildflowers; dry, fresh, soft, velvety, with the distinct taste of almonds, very round, with a medium alcoholic content and acidity.

AGEING POTENCIAL: Ready for immediate enjoyment and for the next 4 years.

IDEAL SERVED AT :

10-12°C.

PRODUCTION:

BOTTLES 24.000

WINE ANALYSIS:

ALCOHOL 12,5%

RESIDUAL SUGAR 1,5G/L

ACIDITY 6,2 G/L

PH 3,30

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VILLA MARTINA sas di Specogna Luciana

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