

## PINOT GRIGIO FRIULI GRAVE FOSSAMALA DOC



## WHITE

Denomination: **D.O.C.** 

Variety: 100% PINOT GRIGIO

Alcohol content: 13

Bottle size : **750 ML** Product Area : **FRIULI** 

PINOT GRIGIO DOC FRIULI GRAVE

The vineyard employs the R6 clone that yields wines with good structure and aroma. The grapes are harvested in early September in the cooler hours of the day and then vinified immediately. The must obtained is decanted cold to get a very clean juice that is fermented in temperature-controlled stainless steel tanks (70%) and in oak barrels (30%). When fermentation is complete, the juice is decanted twice to separate the coarser lees, allowing long aging 'sur lie'. The cold winter helps stabilize the wine, clarifying it in a natural fashion and giving a Pinot Grigio, blended and lightly clarified, that is bottled in mid-spring. Serve in tulip glasses at 10-12 °C. Ideal with fish (both raw and cooked), first courses and white meats.



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