



# PINOT GRIGIO

2015 | Collio DOC



Category: white, dry  
Grapes: Pinot Grigio  
Location: San Floriano del Collio  
Viticultural area: Collio Goriziano

## VINEYARD

Soil profile: stratified Eocene marl and sandstone  
Training method: double-arched cane and guyot  
Average vine density: 3.000/6000 vines /ha  
Average planting age: 16 years

## VINIFICATION

De-stemming-crushing  
Pre-fermentation cold maceration: 8°-10° C  
Pre-fermentation cold settling  
Fermentation: 16°-20° C  
Yeast: selected  
Malolactic fermentation: not made  
Maturation: 9 months on the lees  
Clarification: gravity settling  
Bottling: 4<sup>th</sup> June 2016  
Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 13,45 %  
Total acidity: 5,49 g/l  
Estimated peak of maturation: 4 years  
Estimated cellar life: 10 years