



antonutti
Vini dal 1921



Pinot Grigio

DOC Friuli Grave



GRAPE VARIETIES

100% Pinot Grigio



SOIL

Alluvial and pebbly plain, North-Western Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 90/100 q of grapes/ha



VINIFICATION

Soft pressing of grapes. Fermentation with selected yeasts. Maturation in stainless steel tanks. Bottle ageing



ALCOHOL - TOTAL ACIDITY

12.5% vol. / 5.40 g/L



TASTING NOTES

Straw yellow color with light copper hues. Flowery notes followed by pronounced fruity feelings and proper freshness



SERVING TEMPERATURE

10°-12° C



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



BOTTLE SIZES

0.75 – 0.375 L

Casa Vinicola E. Antonutti
Via D'Antoni 21 - 33037 Pasian di Prato (Udine) Italy
T. +39.0432.662001 / F. +39.0432.662002 / E. info@antonuttivini.it
www.antonuttivini.it

