



## Pinot Grigio

I.G.T. Delle Venezie



### GRAPE VARIETY

100% Pinot Grigio



### SOIL

Alluvial plain, Friuli Venezia Giulia region



### YIELD

120 – 150 q of grapes/ha



### VINIFICATION

Soft pressing of grapes. Must fermentation in stainless steel tanks with selected yeasts.  
Bottle ageing



### ALCOHOL

12% vol.



### TASTING NOTES

The nose exhibits an elegant and subtle bouquet. Initially marked by fragrant notes, it evolves in pleasant hints of hay and toasted almond



### SERVING TEMPERATURE

10° – 12° C



### BOTTLE SIZES

0.75 – 1.5 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](mailto:info@antonuttivini.it)  
[www.antonuttivini.it](http://www.antonuttivini.it)

