



*Friuli* D.O.C.

## PINOT GRIGIO



**PRODUCT GROUP** *Classic Wines*

**PROVENANCE** Precenicco vineyards (Udine)

**SOIL TYPE** Clayey

**GRAPE VARIETY** 100% Pinot Grigio

**TRAINING SYSTEM** Sylvoz 3700 vines per hectare

**VINIFICATION** Mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

**MATURATION** In stainless steel vats

**ALCOHOL CONTENT** 13,5% by vol.

**TYPICAL CHARACTERISTICS** Straw-yellow coloured wine with a fine, persistent fragrance and a fresh, dry flavour

**PAIRINGS** This is the classic fish wine, but it also goes well with first courses

**SERVING TEMPERATURE** Serve at 12 °C

**EAN CODE** 8032869491486

**TYPE OF PACKAGING** Six-bottle carton

**PACKAGING EAN CODE** 8032869491493

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

T / Fax +39 0431 58209 • WhatsApp +39 342 144 0727 • [info@baccichettovittorino.it](mailto:info@baccichettovittorino.it)