



**Pinot Grigio DOC Friuli Grave "Il Castello":**

**Vintage:** 2005

**Production area:** Grave del Friuli

**Type of grape:** Pinot Grigio

**Vinification:** This wine is obtained from vinification without skins. Following gentle pressing of the grapes with a bladder press, fermentation takes place at controlled temperatures. After the fermentation process, the wine is simply filtered to guarantee a limpid appearance and stability.

**Alcoholic content:** 12°

**Total sugar content:** 1,50 g/l

**Total acidity:** 5,30 g/l

**Colour:** Straw yellow

**Perfume:** Typical bouquet reminiscent of acacia flowers

**Flavour:** Dry, full and pleasantly bitter

**Serving temperature:** 8-10°C

**Combinations:** It goes well with hams, fresh cheese, first courses with red sauces, white meat, fish hors d'oeuvre and rice dishes.

The wine expresses its utmost potential within a year from bottling.