

FABER EST SUAE QUISQUE FORTUNAE

Pinot Grigio

- Grapes: Pinot Grigio
- Region of Production: Friuli
 Venezia Giulia
- Denomination: Friuli
 Denominazione di Origine
 Controllata
- Harvest: Between the end of August and the first half of September
- Harvesting Techniqus: Mechanized harvesting
- Vinification: The grapes arrived in the cellar are immediately destemmed and transported to the hydraulic press which, by means of a soft and constant pressing, separates the waste from the noble part. Placed in stainless steel barrels, the free-run must is floated. Transferred to a new stainless steel barrel, the must ferments at a controlled temperature.
- **Aging:** At the end of fermentation the wine is filtered and placed in a new stainless steel barrel where it will remain for a few months, in order to harmonize aroma and flavor.
- Malolatic Fermentation: No Formats: 750 ML / 1,5 L

