

Our interpretation of values, taste and pleasure

Gigante

Wine & Welcome in Friuli



Pinot Grigio DOC Friuli Colli Orientali

Type of wine	Dry white wine of great elegance. Wonderful as aperitif, it matches well with starters, first courses and fish.
Exposition and soil type	Town of Corno di Rosazzo, Friuli Colli Orientali. East-West exposition, partially medium textured soil and partially marly.
Grape variety	Pinot Grigio 100%
Winemaking	Harvest for grapes selection, fermentation of the destemmed and gently pressed bunches at a controlled temperature of 18° for 20 days and maturation of the must in stainless steel vats.
Type of bottle	Conic bordeaux of 0,75 litre.
Colour	Yellow with coppery shades.
Aroma	Pronounced and refined with overtones of ripe fruits and white flowers.
Taste	Complex, elegant and noticeable length.
Service Temperature	10°-12°
Cellar lifespan	It expresses its best in the first 2 years after bottling, maintaining its features at least for 5 years.