



We are happy to welcome you in our world, which is made of harmonious and naturally cultivated vineyards, where the time still passes slowly.



## PINOT GRIGIO

This prestigious variety gets its name from the coppery colour of the ripe fruit. The fermentation without the skins allows the production of a wine with a straw-yellow colour, great personality and of notable structure.

### Organoleptic characteristics:

**Colour:** Intense straw yellow with light coppery hints that reflect the colour of the grape.

**Bouquet:** Vibrant and elegant, with acacia blossoms and nutmeg notes.

**Taste:** Dry, pleasant for the fresh and light acidic note. Notably full-bodied.

### Gastronomic matches:

A splendid wine to accompany great fish courses: elegant shellfish dishes, fish cooked in parchment, baked or grilled fish, savoury seafood hors-d'oeuvres, fish soups and seafood risottos. Also excellent with crêpes, soufflés and white meat.

**Alcoholic content:** 12% vol.

**Serving temperature:** 8- 10° C

**Bottle size:** 750 ml – 375 ml



**2006: Gold Medal at the Concours Mondial de Bruxelles**

**2008 and 2011: Silver Medal at the Concours Mondial de Bruxelles**



**2008: Bronze Medal at the Vinorevue Competition, Praga**

2011

2011  
2010  
2009  
2008  
2007  
2006

**Oscar quality-price 2011, 2007 and 2006, also present in the 2008, 2009, 2010 edition**

score: 83  
2011 and 2010  
score: 86  
2009  
score: 85  
2008

score: 83  
2011  
score: 82  
2010



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