



PINOT GRIGIO

D.O.C. FRIULI

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Pinot Grigio

Training system Sylvoz, 3700 vines/ha

Vinification Pressed gently, first-pressing must, fermentation at a controlled temperature 65 °F (18 °C)

Ageing Maturation in stainless steel tanks

Alcohol content 13% alc./vol.

Characteristics A straw yellow colored wine with a subtle but persistent scent and a dry and fresh taste

Pairing It is the classic wine for fish dishes but it also pairs very well with main courses

Serving temperature Serve at 46–50 °F (8–10 °C)

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EAN code: 8032869491486

Packaged in 6-bottle packs
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dal 1888, Viticoltori

BACCICHETTO
VITTORINO