

FAVÜGNĒ

# Pinot Grigio



<b>Grape:</b>	100% Pinot Grigio   Puglia IGP White
<b>Training system:</b>	Espalier
<b>Harvest Method:</b>	Manual
<b>Primary fermentation:</b>	Soft pressing, fermentation at 15°C for 20 days.
<b>Maturing &amp; aging:</b>	Sur lies for 5 months.
<b>Alcohol:</b>	13° Alc. Vol. %
<b>Res. sugar:</b>	2
<b>Acidity:</b>	6
<b>Characteristic notes:</b>	A straw yellow wine, it presents delicate floral aromas on the nose. Good structure and freshness on the palate.
<b>Service temp.:</b>	8°C
<b>Pairings:</b>	It goes well with fish-based dishes, raw seafood and soups.
<b>Bottle:</b>	e 0.75L   1.5kg   Bordelaise Style   Cork Closure.
<b>Parcel:</b>	6 bottles   25x17x31   0.13 Volumes Mc   8.4kg.
<b>Pallet:</b>	84 or 105 parcels   80x120x180   1.8 Volumes Mc   950kg.