



D A L 1 9 1 5



San Simone

PINOT GRIGIO FRIULI GRAVE DOC 2008

A WINE WITH A GREAT PERSONALITY AND A FRUITY, PUNGENT BOUQUET.
GOOD BODY AND AT THE SAME TIME, IMMEDIATE APPEAL.

- VINEYARDS:** located on plain in the Grave zone in the Friuli-Venezia Giulia region, Northeast of Italy.
- GRAPE VARIETIES:** 100% Pinot Grigio.
- TRAINING SYSTEM:** Spur cordon. Planting density: 4.000 vines per hectare. The yield is 100 ql/Ha.
- WINE MAKING:** after the grape-harvest there is the soft-pressing of the grapes with the separation of the skins and fermentation at controlled temperature (18-20°C). The fermentation lasts about 12 days. The wine is then stored in stainless steel tanks for 4 months.
- TASTING NOTES:** the colour is straw-yellow with light reflexes copper-coloured. The aroma suggests acacia blossoms and apples, the taste is fine, elegant, dry and pleasantly bitterish.
Wine with a good alcoholic strength and fixed acidity.
- CULINARY SUGGESTIONS:** it is a wine which enhances the whole range of lean hors-d'oeuvres, pasta and risotto dishes and soups, some species of fish, such as mullets. Excellent by itself as an aperitif.
- TEMPERATURE:** Serve at 10°C.

ANALYTICAL NOTES

ALCOHOL STRENGTH:	12,5% vol	SUGAR:	3 g/l
SO ₂ FREE	20 mg/l	TOTAL ACIDITY:	5,5 g/l
SO ₂ TOTAL:	80 mg/l	VOLATILE ACIDITY:	0,20 g/l
pH:	3,35		

Analytical data are to be considered mean values.