

# Pinot Grigio – Casali Roncali

**CLASSIFICATION:**

**D.O.C.**

**PRODUCTION AREA:**

**Friuli Colli Orientali**

**PRODUCER/BOTTLER:**

**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

*Pinot Grigio*

**BUNCH:**

*Small, very compact, typical colour*

**GERMINATION:**

*April*

**FLORESCENCE:**

*First half of June*

**RIPENING:**

*Second half of September*

**VINIFICATION/FERMENTATION:**

*Vinified without the skins with soft pressing at a controlled temperature between 19 and 21° C; lees contact for 5 months.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*The taste of fruit and toasted bread melt together in the roundness of the wine.*

**GASTRONOMIC PAIRING:**

*Appetizer, fish soups and white meat.*

**SERVING TEMPERATURE:**

*12° C*

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

*2 - 3 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,50 %vol*

*Contains sulphites*

