

# Pinot Grigio – Cabert

**CLASSIFICATION:**

**D.O.C.**

**PRODUCTION AREA:**

**Friuli Grave**

**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:**

*At the end of May, the first days of June*

**RIPENING:**

*At the end of August, the first days of September*

**VINIFICATION/FERMENTATION:**

*The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.*

**STYLE:**

*Dry*

**DESCRIPTION:**

*Fruity, balanced, hints of nuts and toasted bread*

**GASTRONOMIC PAIRING:**

*Hors d'oeuvre, soups, fish and white meat*

**SERVING TEMPERATURE:**

*12° C*

**CONTENT:**

*Bottle 0,375 lt.*

**AGEING:**

*1 - 2 years*

**TECHNICAL ANALYSIS:**

*Alcohol: 12,00/12,50 %vol*

*Contains sulphites*



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