



WINEMAKER

Michele de Pace

FARMING

Sustainable

VARIETALS

Pinot Grigio (Pinot Gris)

FEATURES

Bottle, Cork

ABV

12.6%

AVAILABLE SIZES (L)

0.750



Perusini

Colli Orientali del Friuli Pinot Grigio

ITALY, FRIULI VENEZIA GIULIA, COLLI ORIENTALI DEL FRIULI DOC



WHITE



WINERY OVERVIEW

The Perusini vineyards are one of the 50 happy few listed by Luigi Veronelli in “I vignaioli storici” (The Italian Wine-growers Bible). Today the estate is run by Giampaolo’s daughter, Teresa, an art historian like her uncle, but also a keen cultivator who divides her time between her studies and running the estate together with her husband Giacomo de Pace and her three sons. For centuries, the hills of Gramogliano have been renowned, like Rosazzo and Rocca Bernarda, not just for their natural beauty, but also for the terrain, position and microclimate that make up the cru hors classe of Friuli’s Colli Orientali.

VINEYARD

100% Pinot Grigio from a south-east facing terraced hillside.

TERROIR

Loam soil.

VITICULTURE

Pruning Technique: Single Guyot cane pruning

Cultivation Technique: Defoliation, trellis training, tipping

VINIFICATION

The grapes were harvested by hand and gently pressed in a pneumatic press. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the following 7 months the wine was left in contact with the fine lees. The wine has not gone through malolactic fermentation, in the effort to retain the original fruit aromas.

Total acidity: 5.10 g/l. RS: 0.6 g/l. Total Sulphur: 80 mg/L

TASTING NOTES

Brilliant straw yellow color. Aromas of banana and peach pulp with hints of yellow flowers. Full bodied on the palate with a fragrant tropical fruitiness. The pronounced acid structure cleanses the palate and has a long finish. It is a wine with great balance.