

PINOT GRIGIO 2018

This distinctly delicate and ethereal aromatic variety marries harmoniously with our full-flavoured terroir characteristics, typical of all Persuini white wines, which originate from their hillside site and our rigorous cultivation techniques.

Vineyard:

Classification:	DOC Colli Orientali del Friuli
Terroir:	Loam
Exposure:	South- East facing Terraced Hillside
Grape:	100% Pinot Grigio
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6.5 tonnes (average)

Cellar:

The grapes were harvested by hand and gently pressed in a pneumatic press, and cooled during the process with dry ice. 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 6 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.

Analysis:

Total alcohol:	13.21%
Residual sugar:	0,5 g/l
Total acidity:	4,66 g/l
Total dry extract:	19,2 g/l
Total sulphites:	54 mg/l

Tasting Notes:

Colour: A brilliant straw yellow.

Nose: Our wine is perhaps more reminiscent of the Alsace style of Pinot Gris than it is to the greener, lighter Italian style. Its perfume is distinctly tropical, with a pronounced banana and passion fruit quality.

Palate: Full bodied, with a fragrant tropical fruitiness. With its pronounced acid structure it cleanses the palate, and has a long enduring finish. It has great balance and is the most viscous of our white wines, though it avoids any cloyingness thanks to its high acidity.