



FURLAN



Pinot Grigio delle Venezie



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| <i>Production area:</i> | Fontanafredda, plain, vineyard's exposure east |
| <i>Type of soil:</i> | poor and pebbly, moderately loose |
| <i>Training system:</i> | inverted guyot |
| <i>Planting density:</i> | 4.800 vines/ha (2.60 mt x 0,8 mt) |
| <i>Grapes:</i> | 100% Pinot Gris |
| <i>Harvest period:</i> | end of August |
| <i>Vinification:</i> | white vinification, maceration at controlled temperature and then soft pressing, before being bottled the wine remains in contact with the yeast for six months |
| <i>Bottling:</i> | from April to May |
| <i>Organoleptic characteristics:</i> | white wine, straw yellow colour with copper reflections. Supple and full bodied wine with a well balanced acidity. Ample, lasting fruity bouquet with hints of tropical fruits and of spices. |
| <i>Food matching:</i> | excellent with seafood, shellfish and fish dishes |
| <i>Serving temperature:</i> | serve at 10° - 12°C |
| <i>Analytical data:</i> | Alcohol: 13 % vol. Acidity: 5,5 gr/l Sugars: dry |

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