

# Salariaiis



PINOT GRIGIO



FRIULI VENEZIA GIULIA



EARLY SEPTEMBER



10-12° C

## PINOT GRIGIO

FRIULI DOC

**Particularly suitable for fish dishes, shellfish starters, risottos and vegetable casseroles.**

**Colour:** pale straw yellow with antique gold hues.

**Nose:** with floral notes of wild rose and orange blossom, mingled with hints of tropical and citrus fruits and apricot.

**Taste:** well structured, good volume, dense, with excellent acid balance, soft and persistent finish with strong citrus, peach and apricot accents.

### AGRONOMICAL DATA

Appellation	Friuli DOC
Altitude (s.l.m.)	50-150 metres
Type of soil	Sandy, medium texture clay
Vines orientation	Single-arched cane
Stumps/ha	4000
Yield q.Li/ha	130

### OENOLOGICAL DATA

Pressing	Very Soft
Vinification	Fermentation with selected yeasts
Ageing	No
Mellowing length	30 days before sale

### ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	21
Total acidity (gr/lit)	5.9 ÷ 6.2
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

