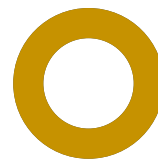


BASTIANICH

PINOT GRIGIO DOC FRIULI COLLI ORIENTALI



grapes



Pinot Grigio



maturation

The obtained must is decanted before being started fermentation with selected yeasts at a controlled temperature (16-18 degrees) until the of sugars. The 'batonnage' period then begins, i.e. the periodic movement of the yeasts, which allows the wine to naturally enrich itself with natural antioxidants and to mature for about 5 months. After clarification and filtration, the Pinot Grigio is bottled and allowed to rest in the bottle before being marketed.



tasting notes

At first glance, a beautiful straw yellow denotes its youth, but at the same time its structural charge, while on the nose notes of tropical fruit and pear immediately characterise the product. White flowers, hawthorn above all, tropical fruit and hazelnut complete the wine's aromatic spectrum. On the palate, the soft and elegant sensations are brought back to life by a very broad and deep fruit, supported by excellent acidity and a drinkable finish of freshness and length.



wine pairing

The ideal marriage of this wine is with fish: from the warm mixed hors d'oeuvre, typical of the Adriatic, to boiled fish in general, from preparations (always fish) with pasta and legumes to grilled and fried food. Also excellent with soups, vegetable flans and light appetisers.