



1528

# SALATIN

## DOC Friuli Grave Pinot Grigio



<b>Growing area</b>	Grave of Friuli
<b>Grapes</b>	Pinot Grigio
<b>Soil</b>	Medium texture, clay - calcareous with presence of gravel
<b>Training system</b>	Guyot
<b>Harvest period</b>	Last decade of August, first days of September
<b>Vinification</b>	After a few hours of cold maceration, the must is separated from skins by means of soft pressing
<b>First fermentation</b>	In steel, aging on fine lees
<b>Maturation</b>	In steel, aging on fine lees
<b>Alcohol</b>	12,5% Vol
<b>Total acidity</b>	5,00 - 6,00 g/l
<b>Appearance</b>	Light straw yellow with copper reflections
<b>Bouquet</b>	Intense, harmonious and complex with noticeable citrus, apricot, white flowers scents. The following perfumes remind of candied fruits, honey and biscuits
<b>Palate</b>	Full, intense and of great balance. In its complexity you can appreciate scents of cherry, apple and mango. All fruity aromas well integrated in an intense mineral structure
<b>Serving suggestion</b>	It combines perfectly with fish, risotti and vegetables dishes
<b>Serving temperature</b>	10 - 12 °C
<b>Size</b>	Bottle 0,75 lt

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