



1528

SALATIN

DOC Friuli Grave Pinot Grigio



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

Salatin SRL

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