



MASUT DA RIVE

PINOT GRIGIO 2019



Production zone:

DOC Isonzo del Friuli

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Winemaking: The grapes are picked up by hand, first destemmed using dry ice to prevent oxidation and preserve from any spontaneous fermentation, and then softly crashed.

Ageing: The wine ages on the lees in stainless steel tanks for 7 months, after the alcoholic fermentation helped by selected yeasts.

Color: Intense yellow colour with golden reflections.

Bouquet: Intense at the nose, fruity, with hints of golden apple and sweet citrus fruits. Evident notes of wildflowers

Taste: It is a very elegant and charming wine, full in the mouth, dry on the palate with a pleasant acidity and distinctive mineral notes. It is well balanced and very persistent.

Pairing suggestions: Excellent as an aperitif. It compliments lean fish dishes, newly sprouted green herb risotto and it goes well with lightly spiced dishes.

Alcohol: 13,5% by vol.

Serving temperature: 8/10 °C