

Dessimis Pinot Grigio


Vie di Romans

Origin

Country	Italy
Wine Region	Friuli
Winery	Vie di Romans

Technical Data

Grape Varieties	Pinot Grigio
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Alcoholic fermentation at a controlled temperature. No malolactic fermentation.
Ageing	9 months on the fine lees in stainless steel tanks and 8 months in bottle before release.

Description

In Brief	This wine reaches the peak of its evolution 7 years after the harvest, but can mature for a total of about 18 years. This noble character is the reason why Dessimis is a truly premium Pinot Grigio.
Tasting notes	Bright, straw yellow colour. The nose is elegant and multi-layered with mineral notes and aromas of green apple and citrus. The wine has a bright acidity and a clean, long finish.
Food Pairing	Ideal with seafood, light pasta dishes, and grilled vegetables.

Notes

