

Il Grigio Spumante



Origin

Country	Italy
Wine Region	Friuli
Winery	Collavini

Technical Data

Grape Varieties	Chardonnay, Pinot Grigio
Type	Sparkling white wine – VSQ, Martinotti method
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Traditional vinification. Very soft crushing of the grapes is followed by fermentation off the skins. Refermentation takes place in spring at 14 °C in vertical pressure tanks.
--------------	---

Ageing	Five to six months on the lees. The extended yeast autolysis of the Martinotti method is Il Grigio's seal of quality.
--------	---

Description

In Brief	A Martinotti-method sparkling wine from the hill country and flatlands of Friuli. Chardonnay and Pinot Grigio picked early, from vines trained to Guyot and spurred cordon at 4,400 to 4,800 per hectare, with yields of 85 to 90 quintals per hectare.
----------	---

Tasting notes	Persistent mousse with steady streams of tiny bubbles. Pale, star-bright straw shot through with greenish highlights. Fresh, fragrant golden delicious apples, pears and warm crusty bread on the nose. On the palate: harmoniously rounded and faintly aromatic, with a hint of citrus and very long length.
---------------	---

Food Pairing	A classic aperitif that also partners fish or cold cuts, and is outstanding with vegetable veloutes and oven-baked fish of all kinds. Perfect with finger foods. Serving temperature: 8 °C.
--------------	---

Notes

