

Pinot Grigio Villa Canlungo Collio DOC



Origin

Country	Italy
Wine Region	Friuli, Collio DOC
Winery	Collavini

Technical Data

Grape Varieties	Pinot Grigio
Type	Dry white wine
Bottle Sizes Available	750 ml, 375 ml
Closure	Technical cork

Vinification	Short maceration on the skins at low temperature. Alcoholic fermentation in stainless steel vats for about two weeks at 14 to 16 °C.
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Ageing	Ageing and maturation on the lees until spring.
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Description

In Brief	A Collio DOC Pinot Grigio from vineyards in San Floriano del Collio, Gorizia, Cormons and Mossa. Vines are trained to spurred cordon and Guyot at 4,500 to 5,000 per hectare, with yields of 85 quintals per hectare. Harvested in September.
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Tasting notes	Intense straw yellow with copper highlights. The nose offers flowery, characteristic sensations with hints of citrus fruits. On the palate: well balanced, silky and savoury, with elegance as its main feature.
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Food Pairing	Ideal with all fish-based starters, pasta, rice or vegetable soups, boiled fish, eggs or cold white meats.
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Serving temperature: 12 °C.

Notes

