

GRADIS'CIUTTA

Pinot Grigio



Wine: Produced entirely from Pinot Grigio, a variety also called Rüländer when it was introduced in the second half of the 1800s in the Gorizia area. It immediately demonstrated that it adapted to the clay marne of Collio, in particular to the descending slopes of the local hills. It is distinguished from other white grapes in that the color tends to be copper. Already in 1891 at Gorizia, it was recommended for “its dispersion everywhere it was planted, as it produced wines of the first order.” It has been present at Gradis’ciutta since 1975.

Vineyard source: The grapes are grown in the vineyards of Budignacco, Pozar and Dragica, at elevations from 100 to 140 meters (325 to 475 feet) above sea level.

Training system: Cultivated via Guyot, with a production not greater than 80 quintals per hectare.

Vinification: Obtained with a soft pressing. Fermentation takes place in temperature controlled stainless steel tanks, which is followed by aging “sur lie” until the wine is bottled.

Color: Brilliant straw yellow with reflections tending to a copper color.

Nose: Delicate and elegant, calling to mind flavors of vegetables, such as tomato leaf; peach and ripe apples.

Palate: Savoury and gentle, it has balance amidst its power, leaving a pleasing, friendly aftertaste that invites another sip.

Serving temperature: Serve chilled, at about 9 – 10° C (47-50° F).

Recommended foods: As an aperitif, also with an array of antipasti, soups, fish baked in the oven and main courses beginning with white meats. It can also accompany flavorful cheeses.