

REGUTA

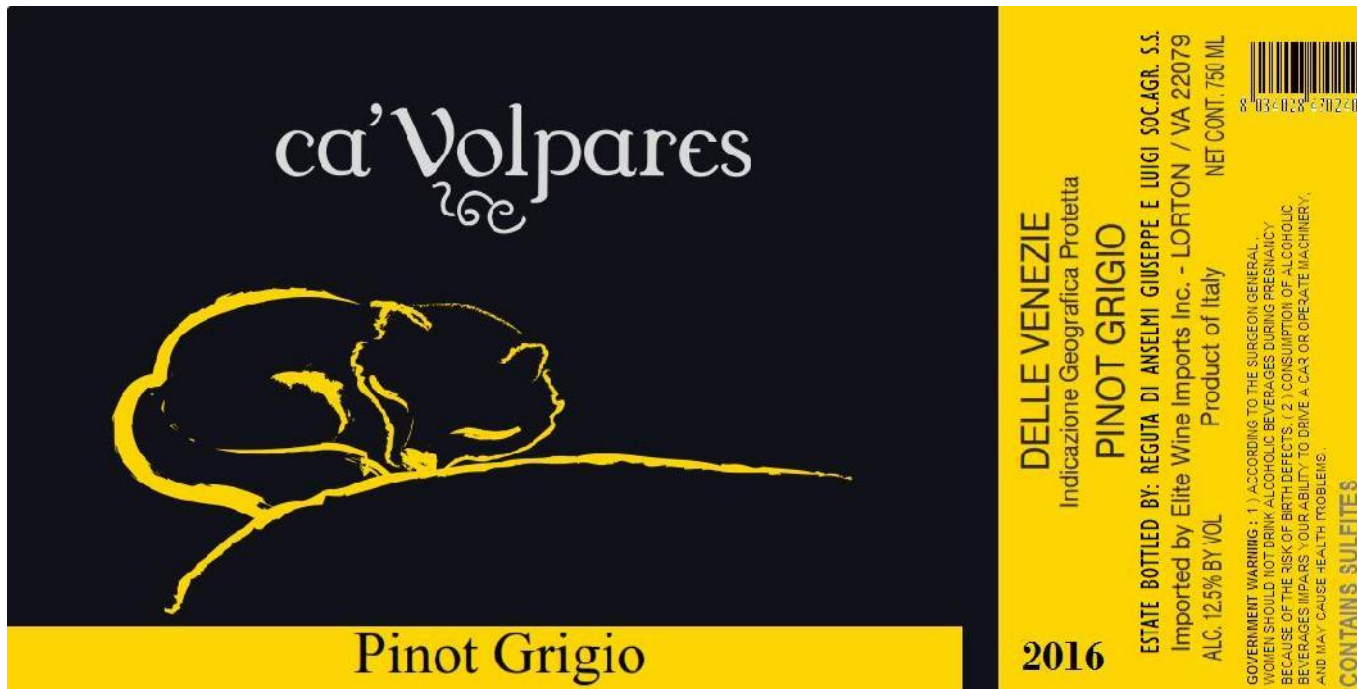
# Wine for passion

SINCE 1920

Since the 1920s our family has been cultivating this land with passion; before the grandparents, then our parents and now we, Giuseppe and Luigi, with our sons. A century of history behind it, a lot of experience, great traditions, but also an outlook for the future: in fact we adopt the most advanced production technologies to ensure our wines the best quality and enhance the uniqueness of our land. Our 250 hectares of vineyards are our garden near the sea, ventilated by the sea breezes and loamy soils rich in minerals that allow us to obtain fragrant wines with an unmistakable taste. Also in the heart of Collio we cultivate with care and dedication our vineyards: here the produced grapes are vinified and bottled in the cellar of Dolegna del Collio.



The vines



## Estate bottled Pinot Grigio produced in the Southern part of Friuli

**Grape varieties:** Pinot Grigio

**Colour:** straw yellow with greenish tings

**Nose profile:** intense, young, fresh fruity with a floreal characteristic of the grape varietal

**Palate profile:** delicate, harmonic with hints of ripe fruits, medium bodied with balanced acidity

Serving temperature: 8-10° c. Alcohol 12.5%

Food matching : Ideal as an aperitif, with sea salad, pasta with sea food and clams, clam chowder, delicate fish entry