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### Pinot Grigio Collio DOC - cl 75

Collio DOC area is located in the extreme North of Italy, among Slovenia, Austria and the Julian Alps. This charming borderland features ample surfaces facing south, which are perfect for highly qualified viticulture. Here, vine growing dates back to pre-Roman times, and DOC was established in 1968. These hilly areas give origin to Collio DOC Pinot Grigio Bottega, a wine which expresses the vocation and potentiality of this area full of history, tradition and energy.

**Production Area:** Dolegna del Collio (Friuli Venezia Giulia), Italy

**Vines:** Pinot Grigio

**Plants per Hectare:** 5000

**Training System:** Guyot

**Harvest Period:** Last ten days of August

**Yield per Hectare:** 70 q/Ha

#### Characteristics:

##### Production Area

In the extreme North-East of Italy, Collio area is located in the hills of the northern part of the Province of Gorizia, along the border with Slovenia. It is crossed by the rivers Judrio and Isonzo. The proximity with the Adriatic sea creates an ideal temperate microclimate, while the mountains act as a shield against cold northern winds. Rainfall is abundant and evenly distributed over the year, with constant winds. The hills favor temperature excursion, which is fundamental for the development of aromas.

The terrain is made of Paleogene rocks brought to surface by the lifting of seabed. The soil is made of marl and sandstone and is called "ponca". Atmospheric agents easily disintegrate them and create a fine soil which is particularly suitable for vine growing.

##### Production Process:

- > Grapes are harvested at the end of August.
- > Grapes are destemmed, softly pressed and then undergo a short maceration process inside a press with no oxygen.
- > After that, a soft pressing separates the must and skins, while static cold clarification removes residues which may alter the taste.
- > After fermentation at a controlled temperature, the wine is left to mature on the lees of selected yeasts for approx. 5-6 months, with positive outcomes on body, structure and aromas.
- > The wine is then stabilized, filtered and bottled.





### Organoleptic Characteristics:

**Color and Appearance:** Brilliant. Golden yellow with copper reflexes.

**Bouquet:** Intense, ample and refined, starting with floral notes of acacia and hawthorn. It evolves towards fruity notes of peach, pineapple and pink grapefruit, with a delicate mineral note in the finish.

**Taste:** Generous, soft and harmonic, it has the typical characteristics of its grape: a good acidity in a perfect balance with a pleasant softness and good structure.

### Chemical Characteristics:

**ABV:** 12,5%

**Sugar, g/l:** <5

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 10-12 °C

**Serving Suggestions:** It goes particularly well with starters, legume soups, risotto with light meat, boiled chicken, vegetable-based dishes and grilled fish. It is also perfect as an aperitif.

**Enjoy it within:** 24 months.



**Recommended Glass:** Tulip.

## Awards

**Bronze Medal** - Decanter World Wine Awards - UK (2024) - VTG 2022

**Silver Medal** - IWC International Wine Challenge - UK (2024)

**Silver Medal** - DWWA Decanter World Wine Awards - UK (2018) - VTG 2016

