

**Grape Variety**

Pinot Grigio

Appellation

DOC Friuli Isonzo

Growing area

San Lorenzo (Gorizia)

Soil type

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

Vineyard

Grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

Average age of vines

More than 25 years

Training system

Guyot
5.200 vines/ha

Production

50 hl/ha

Harvest

By hand after an accurate selection of the grapes.
September 2016

Vinification

Fermentation takes place in 500-litre French oak barrels at 22-24°C, followed by maturation on the fine lees in the same barrels for 11 months, with frequent bâtonnage. The wine is cellared for at least 12 months after bottling

Bottles produced

46.500

Alcohol

14%

Ageing potential

20 years

Serving temperature

11 °C

The features of the environment enable this wine to develop a great personality. The aroma is broad and mainly fruity, in the mouth warm sensations lead to a fresh and balsamic finish. This wine could be easily paired with both fish and white meat dishes.

"Alvaro's Pinot Grigio (called Gris) remains Italy's most refined example of a grape variety that only the most talented producers manage to lift above the level of commercial banality." R.B. Decanter UK