



# Pinot Grigio

... boundless pleasure...

**VINEYARD:** - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy  
- LAND REGISTRY SHEET MAP: 1 - 3 - 4 - 5  
- LAND REGISTRY PARCEL: 1387 (partial) - 1389/1 (partial) - 1389/4 (partial)  
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines to a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.

- TOTAL SURFACE: 1.4089 Ha (3.4815 acre)
- PLANTING YEAR: 1990
- VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 x 2.6ft)
- N. of VINES PER HECTARE: 4630 (1874 per acre)
- SUN EXPOSITION: Southern, with rows oriented NORTHWEST- SOUTH
- TRELLIS METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per cane, resulting

in a reduced yield), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.

- GRAPE:**
- TYPES: PINOT GRIGIO 100%
  - DOC ZONE: Isonzo del Friuli
  - ROOT STOCKS: SO 4 KI. 31 Op.
  - CLONAL SELECTION: kl. R6, 52 - 53 - 457 Antav., 49 / 207 Fr.
  - YIELD PER HECTARE: kg 4200 / 9260 lbs per Ha (3,748 lbs / acre)
  - YIELD PER VINE: kg 0,900 / less than 2 pounds

**HARVEST:** Physiologically correct, optimized during the maturation curve and performed exclusively by hand.

**WINEMAKING:** PINOT GRIGIO grapes are de-stalked and soft-pressed, with cold decanting of the must and the total elimination of the entire part decanted. Only the "flower" of the must is poured, then fermented at a controlled temperature of 19-21°C (66-70F) by way of refrigeration for 20-25 days. Subsequent slow fermentation by the "sur lies" (literally "upon the yeasts") follows in n°316 stainless steel tanks; then ageing for at least 12 to 15 months before bottling. Bottles are placed in groups of 500 in large chests that are then stored in temperature controlled warehouses for additional ageing.

- Alcohol content: 13 % Vol.
- Total acidity: 5.20 g/l (gr. per litre)

**ORGANOLEPTIC EVALUATION:** Elegantly bodied with an attractive golden straw colour (the removal of the grape skins insures a more refined, discreet character), fruity aroma whose nuance is flowery when young; as it matures it assumes a more broad and penetrating bouquet recalling dry hay, walnuts and toasted almonds.