

ROSADIS

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Pinot Grigio

Production area: Friuli Venezia Giulia

Soil type: Alluvial, dolomitic limestone

Expected harvest time: End of August

Alcohol by volume: Approx 12.5%

Residual sugar: Approx 3.4 g/l

Available formats: 0.75l screw cap Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

Vinification: The fresh Pinot Grigio grapes undergo a short natural maceration on the skins for a few hours at a controlled temperature of approximately 12-14°C (cold maceration) using the Ganimede method to extract the aromatic terpenes from the skins and achieve the typical coppery colours until a delicate pink hue of the must is reached. The grapes are then pressed (with oxygen reduction to prevent oxidation and uncontrolled fermentation) and the must is drawn off before being transferred into wine vats for alcoholic fermentation at a temperature of about 12°C for around 10 days. Racking is carried out to separate the coarser lees, followed by a period of refinement on the noble lees, and cold decantation by cooling the vats so that the lees fall to the bottom of the wine vessel. After a resting period, bottling can take place.

Tasting notes: Like most of the wines cultivated for centuries in Friuli, Pinot Grigio is of French (Burgundy) origin. The Friulian terroir is particularly suited to this grape variety, its thin, pruinose skin making it particularly delicate and suitable for lean soils and cool climates. One of the rare grey grape varieties, in this version it develops into a coppery wine, its beautiful colour given by the brief maceration of the skins in the freshly pressed must. On the nose we can smell wild strawberries, yellow pulp fruit and also citrus fruits such as grapefruit and mandarin. Crisp, fresh and dry taste with an uncluttered, harmonious body.

Like the white version, it is an excellent aperitif, good with 'sweeter' and less pungent cured meats, fresh cheeses, vegetable pinzimonio, fish crudités, and shellfish, even grilled.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

