

MAGNÁS

PINOT GRIGIO

D.O.C. ISONZO DEL FRIULI



PRODUCTION ZONE

Cormòns, in Murzùl area, near the Magnàs winery.

VARIETY

Pinot Grigio 100%, from a vineyard planted in 1990.

TRAINING SYSTEM

Guyot, a French technique that has become increasingly popular in our area in recent years.

PLANTING DENSITY

4,500 vines per hectare

AVERAGE CROPPING LEVEL

55 hl to 60 hl per hectare

HARVEST

Manual, in the first ten days of September

VINIFICATION AND MATURATION

Soft crushing. Controlled-temperature alcoholic fermentation and maturation in steel on the fine lees for about six months.

BOTTLING

Late April

SENSORY PROFILE

Pinot Grigio takes its name from the pink-grey colour of the berry's skin. Its straw yellow is flecked with grey and the penetrating bouquet is highly distinctive.

The dry, seamless palate lays out an appealingly uncomplicated weave of honey and peaches, finishing long, characterful and deliciously soft.

Pinot Grigio is one of Friuli's iconic wines.

ACIDITY

5.3 g/l

ALCOHOL CONTENT

13.5% vol.

FOOD MATCHINGS

A superb wine to pair with hearty soups, risottos and boiled meats of all kinds.

SERVING TEMPERATURE

10°C to 12°C

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