

MONT'ALBANO

# PINOT GRIGIO

## FRIULI

DOC



#### VINTAGE 2022

2022 was an unpredictable year from a meteorological point of view and for this reason the work in the vineyard in the first months of the year was very demanding. The entire winter period was characterized by average temperatures higher than in recent years and a significant absence of rainfall. The arrival of spring, with showers in various areas of Italy, has eased the water stress. Finally, starting from June, the thermometer began to rise dramatically ushering in a summer with record temperatures. The drought that worried the whole peninsula was however overcome thanks to the fundamental processes carried out in the vineyard in the previous months. The lack of precipitation in the summer months did not affect the production, on the contrary, it helped to keep the grapes healthy from a phytosanitary point of view. Between August and September, abundant rainfall fell over a large part of the country, giving relief to the vines and accompanying the plants towards correct final ripening.

#### PRODUCTION AREA

The vineyards are located in the mid-hilly Friuli region. Excellent exposure and position, with medium to steep slope.

#### GRAPES

100% Pinot Grigio

The grapes are softly pressed and destemmed. The fermentation of the most takes place in steel tanks at controlled temperature.

#### CHARACTERISTICS

Pale straw in colour; its perfume is distinctly tropical, with a pronounced banana and passion fruit quality. It is a well-structured wine with a good acidity and lingering finish.

#### FOOD PAIRINGS

Suggested with fish soups and chargrilled seafood or served with risottos, baked vegetables, San Daniele Prosciutto and asparagus with eggs.

#### ALCOHOL DEGREE

12% vol