

PINOT GRIGIO SPUMANTE

EXTRA DRY "FENICE"

CHARACTERISTICS

Pale straw yellow sparkling wine with greenish highlights and a fine persistent bead. Pronounced fruity nose, with white-fleshed fruit, apples and peaches, and floral notes of wisteria and acacia blossom, completed by hints of crusty bread and yeast. On the palate it is well balanced and delicately dry, characterised by a pleasant acidulous flavour and good structure. Excellent as an aperitif and for toasts, and a good accompaniment to fine biscuits. It also goes well with vegetable and light fish hors d'oeuvres, soups and starters, pasta and risottos. Serve at 8-10° C.

PROFILE CONTENTS

grape varieties	Pinot Grigio
appellation	Denominazione di Origine Controllata (DOC)
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	sylvoz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11.50 vol.%
residual sugar	18 g/l
acidity	5.70 g/l
ph	3.30
pressure	4,5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork



ONLINE DATA SHEET

BOTTLE EAN CODE



8 032535 560041

BOX ITF CODE



18032535560048



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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