

## Pinot Grigio

**Cosmopolitan and trendy. (image)**

### **Colour, aroma and taste**

**Colour:** lemon yellow

**Aroma:** grapefruit, pineapple

**Taste:** fresh and medium bodied

### **The sommelier recommends**

**Food pairing:** A perfect match for sunny days, Mediterranean risottos, spicy vegetable dishes, poultry and fish.

**Serving temperature:** 8-10°C

**Aging potential:** in a dark place up to 2 years



### **Production method**

#### **Origin**

Brda wine-growing area

Vineyard shape: terraced

Altitude: 120 - 220 m

Type of soil: marl and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

#### **Grapes**

Variety: 100% Pinot grigio

**Harvesting:** exclusively handpicked grapes

#### **Fermentation and maturation**

100 % in stainless steel containers

### **Awards**

<b>Year and the name of the evaluation</b>	<b>Vintage</b>	<b>Award</b>
2013 Japan wine Challenge	2012	Bronze Medal

### **Parameters**

Vintage: 2017

Alcohol by volume: 12,5 % vol

Acids: 5,38 g/l

pH: 3,33

Residual sugar: 5,1 g/l