



## La Sclusa Friuli Colli Orientali Pinot Grigio DOP



**Grape Variety** 100% Pinot grigio

**Vineyard Location** Colli Orientali del Friuli

**Soil** Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

**Training System** Sylvoz

**Vine Density** 4,000 vines per hectare

**Yield Per Hectare** 9,000 kg. per hectare

**Vineyard Size** 40 hectares

**Annual Production** 10,000 bottles / year

**Harvest** Manual, grape selection

**Vinification / Aging** Stainless steel tank and resting until bottling in spring

**Alcohol Vol** 13%

**Color** Lemon with onion skin tones

**Aroma** The nose displays the classic recognizable flavors of Pinot Grigio, citrus, delicate floral, slightly earthy and slight grassy notes

**Taste** The attack on the palate is fresh and delicate, the savoriness is long, and the closure is dry, a crisp easy drinking white wine

**Food Pairing** A wine for aperitif, it blends well with starters dishes containing eggs and fish

**Serving Temperature** 10-12° C. / 50-54° F

**Type Of Cork** Natural Cork

**Bottle Size (L)** 0.75

