



BORGOMAGREDO

Anticipare il Domani

PINOT GRIGIO

Friuli Grave DOC

Used to produce Borgo Magredo's Pinot Grigio, this vine variety is fifteen to twenty years old and it digs its roots into the rocky terrain of Tauriano di Spilimberto. Cultivated according to the Guyot method, the maximum yield of these vines reaches 75 tons per hectare, in order to produce fruit with intense, well-defined flavor.

After harvesting, the grapes are de-stemmed and pressing begins. The skins are immediately separated from the musts and they later undergo the wine-making process in steel containers at controlled temperatures. Once fermentation is complete, the wine is left to refine on yeasts with frequent batonnage for nearly 4 months, before being bottled.

In the glass, it is straw-yellow with a good level of intensity. It gives off perfumes that are wide-ranging and pronounced with intense scents of apple and **mature pear**. **In the mouth, it's full-bodied** and tasty, characterized by its harmonious, well-balanced nature that reaches the perfect balance between body and pleasant acidity. Easy to match, it will win you over for its absolutely elegant drinkability.

