

Pinot Grigio – Cabert

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Grave

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Pinot Grigio

BUNCH:

Small, very compact, typical colour

GERMINATION:

April

FLORESCENCE:

At the end of May, the first days of June

RIPENING:

At the end of August, the first days of September

VINIFICATION/FERMENTATION:

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

STYLE:

Dry

DESCRIPTION:

Fruity, balanced, hints of nuts and toasted bread

GASTRONOMIC PAIRING:

Hors d'oeuvre, soups, fish and white meat

SERVING TEMPERATURE:

12° C

CONTENT:

Bottle 0,75 lt.

AGEING:

1 - 2 years

TECHNICAL ANALYSIS:

Alcohol: 12,00/12,50 %vol

Contains sulphites

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