



## 2019 Friuli Grave Pinot Grigio

*Denominazione di Origine Controllata*

<b>Region:</b>	<b>Friuli Grave</b>
<b>Vineyards:</b>	
<b>Soil:</b>	<b>Limestone Gravel</b>
<b>Elevation:</b>	<b>450m to 750m</b>
<b>Grape Variety:</b>	<b>100% Pinot Grigio</b>
<b>Winemaker:</b>	<b>Andrea Sartori</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>12.5%</b>
<b>Pack Size:</b>	<b>6 Bottle Pack</b>



**Summary:** Situated in the north-east of Italy bordering Austria and Slovenia, the Friuli-Venezia Giulia region is recognised as creating the country's finest Pinot Grigio. Nestled on either side of the Tagliamento river, Grave del Friuli gains its name from the gravelly soils, washed down from the nearby Alps. The region's high altitude and cool climate create an elegant expression of Pinot Grigio, imparted with mineral complexity by the stony soil.

**Winemaking:** Sourced from a single vineyard high above the Tagliamento river and hand harvested in the early morning to retain natural acidity. Whole bunched pressed, aiming to limit skin contact and using only free run and first press juice. Fermented in stainless steel with temperature control before maturation on lees for six months to build texture and complexity.

**2019 Vintage:** Winter was unusually dry and warm in the region. These conditions accelerated the grapes and around April, early-ripening varieties began budding. The cold returned with lots of rain and heavy snow in the mountains. This instability lasted through May, which saw low temperatures. This slowed the growth cycle down and flowering took place in early June. July saw scorching temperatures but luckily, temperatures dropped overnight. Overall, ripening went well, but quantities were down about 20%.

**Tasting Note:** Classic and varietal Pinot Grigio subtle nose of citrus, green pear, spice, mineral and white flowers. The palate displays softness of fruit a lovely mouth-filling texture and finishes with fine acidity. A lovely fresh white wine best enjoyed in its youth, perfect with seafood or an antipasto plate.