



**2018 Friuli Grave Pinot Grigio**  
*Denominazione di Origine Controllata*

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



**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.

**2018 Vintage:** A vintage that brought a more even ripening season to Italy bringing yields closer to previous averages. The berries ripened, developing fine natural acidities whilst arriving at excellent flavour and phenolic ripeness. The wines will show bright fruit flavours with lifted aromatics. This is a fine vintage for white and red wines.

**Tasting Note:** A subtle nose of citrus, green pear, spice, mineral and white flowers. The palate displays softness of fruit with a finer acidity. A lovely fresh white wine best enjoyed in its youth.