

**PINOT GRIGIO 2022**

This distinctly delicate and ethereal aromatic variety marries harmoniously with our full-flavoured terroir characteristics, typical of all Persuini white wines, which originate from their hillside site and our rigorous cultivation techniques.

**Vineyard:**

Classification:	DOC Colli Orientali del Friuli
Terroir:	Loam
Exposure:	South- East facing Terraced Hillside
Grape:	100% Pinot Grigio
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6.5 tonnes (average)

**Cellar:**

The grapes were harvested by hand and gently pressed in a pneumatic press. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the following 7 months the wine was left in contact with the fine lees. The wine has not gone through malolactic fermentation, in the effort to retain the original fruit aromas.

**Analysis:**

Total alcohol:	12.60%
Residual sugar:	0,6 g/l
Total acidity:	5,10 g/l
Total dry extract:	19 g/l
Total sulphites:	80 mg/l

**Tasting Notes:**

**Colour:** A brilliant straw yellow.

**Nose:** Notes of banana and peach pulp, with hits of yellow flowers.

**Palate:** Full bodied, with a fragrant tropical fruitiness. With its pronounced acid structure it cleanses the palate, and has a long enduring finish. It has great balance.