
IMPERO

WINE DISTRIBUTORS

PINOT GRIGIO "RAMATO" DOC FRIULI ANTONUTTI, WHITE WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Pinot Grigio 100%

ALCOHOL CONTENT

13.5% vol.

WINEMAKING

De-stemming and cooling of the grapes at 6-8°C for 12 hours. Soft crushing and slow fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.

TASTING NOTES

Coppy color. Intense scents of hay, ripe plum, chamomile and white peach. On the palate it is balanced, delicate and complex.

FOOD PAIRING

Perfect pairing with seafood risotto and the marinara cuisine. It goes great with white meats, grilled and baked fish, mushrooms, appetizers. Serve at 10-12° C.



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