
IMPERO

WINE DISTRIBUTORS

PINOT GRIGIO DOC FRIULI

ANTONUTTI, WHITE WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Pinot Grigio 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

De-stemming and soft crushing of the grapes harvested. The first-pressing must is slowly fermented 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

Intense straw yellow color. On the nose, aromas of white flowers, pear, and white peach. On the palate, it's balanced and delicate.

FOOD PAIRING

Universal aperitif, perfect pair with cured meats and fresh cheeses. Recommended with seafood risotto and for fish dishes. Serve at 10-12° C.



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