



Linea: Volpe Pasini

GRIVÒ 2014

DOC Friuli Colli Orientali

The fruit and spices aromas of this Pinot Grigio make it a wine for all hours and for all tastes. The maceration without the skins, the extremely low quantity of sulphur oxide used and the control of the fermentation temperature, make it a fruity, elegant, fresh, complete, and exciting wine.

Serving suggestions It goes well with fish, first courses with vegetables, white meat dishes.

Serving temperature Best served at 10-12°C

Variety 100% Pinot Grigio

Production 138.000 bottles

Production Zone Togliano

Best Before 3/4 years

Fermentation In steel

Refining In bottle

pH 3,24

Total acid 5,6 g/l

Alcohol 12,50% Vol

Net dry extract 22,1 g/l

Unfermented sugar 3,1 g/l

Free SO2 35,0 mg/l

Total SO2 87,0 mg/l