Francesco Rotolo

CONFINIS

PINOT GRIGIO

2025

DOC COLLIO

Vine well known and enjoyed all over the world, in Friuli it finds the ideal habitat to grow. Traditionally vinified as a white wine, this grape variety is able to combine the freshness and pleasantness of drink with the intensity of its aromatic structure.



Grapes: *100% Pinot Grigio*

ANALYTICAL FACTS

Alcohol % by vol: *12,5 %*
Sugar: *1,9 g/l*
Total acidity: *5,7 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *Early harvest, in late August*
Grape collection: *Hand-harvesting*
Yield: *60 q/hectares*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Bright straw yellow*
At nose: *Aromas of fresh exotic fruits such as banana and passion fruit compose its aromatic silhouette adding fragrance and freshness.*
At palate: *The taste is full, with ripe exotic fruit combined with small touches of almond and fresh cream.*
Serving temperature: *11/13 C°*
Food matches: *Aperitifs, baked fish, pasta dishes with seafood, white meat, eggs*

Agricola Francesco Rotolo - Via Cascina Rinaldi 38 | S. Giovanni al Natisone 33048 (UD) | P.Iva 01198380311