



BORTOLUZZI



Pinot Grigio delle Venezia DOC 2019

Grapes:	100% Pinot Grigio
Region:	Friuli-Venezia Giulia
Vineyards:	From five vineyards located close to Gradisca d'Isonzo
Exposure:	Northeast
Altitude:	25-30 meters (80-100 feet) above sea level
Soil:	Gravelly, red soil, rich in minerals and micro-elements
Vine Training:	Guyot
Vine Age:	10-15 years old
Time of Harvest:	Mid-September
Vine Density:	1,820 vines per acre
Vine Yield:	3.24 tons per acre
Total Production:	65,000 bottles
Vinification Process:	The grapes are harvested exclusively by hand and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17°C (62.6°F), in stainless steel tanks.
Aging Process:	The wine ages sur lie in stainless steel until March.
Alcohol Content:	13.00%
Dry Extract:	22 g/l
Total Acidity:	5.50 g/l
Residual Sugar:	3 g/l
pH:	3.35
Tasting Notes:	Straw yellow color, crystal-clear. The nose is intense and persistent, recalling fresh fruit and spring flowers. Mellow and fresh at the same time, structured, showing balance, body, and persistence.
Winemaker:	Giovanni Bortoluzzi
Cellaring:	Up to 5 years
Bottled:	April
Closure:	Cork
Food/Menu Pairing:	Fish-based first courses as well as raw fish; risotto; it also makes a wonderful aperitif.