



## Villa Canlungo Collio Pinot Grigio DOC

**Grapes:** Pinot Grigio

**Appellation:** Collio DOC, Friuli

**Notes:** Short maceration on the skins at low temperature. Alcoholic fermentation in stainless steel vats for about 2 weeks at a temperature of 58 to 60°F. Aging and maturation on the yeasts until Spring.

Intense straw yellow with interesting copper highlights. The nose offers flowery and characteristic sensations with hints of citrus fruits. In the mouth it is well balanced, silky and savory and elegance is the main feature.

Ideal with all fish-based starters, pasta, rice or vegetable soups, boiled fish, eggs or cold white meats. Friulian kitchen: Razor shells in boreto (fish soup).

**Serving:** Serve at 54°F

**Alcohol by Volume:** 12.5%

**Formats:** 750ml/12 bottles

