



Il Grigio

Grapes: Chardonnay and Pinot Grigio

Appellation: Friuli

Notes: Vinification is traditional. Fermentation off the skins follow very soft crushing of the grapes before refermentation at 57°F takes place in vertical pressure tanks in the spring. The wine remains on the lees for five to six months. The extended yeast autolysis of this Martinotti method is Grigio Spumante's seal of quality.

Persistent mousse with steady streams of tiny bubbles. Pale, star-bright straw shot through with greenish highlights. Fresh, fragrant golden delicious apples, pears and warm crusty bread usher in a harmoniously rounded, faintly aromatic palate with a hint of citrus and very long length.

A classic aperitif that can also partner fish or cold cuts and is outstanding with vegetable veloutés as well as oven-baked fish of all kinds. A sailing wine, perfect with finger foods.

Serving: Serve at 44-46 °F

Alcohol by Volume: 11.5%

Formats: 750ml/6 bottles

