



LE MONDE

Pinot Grigio DOC

www.lemondewine.com

VARIETALS	100% Pinot Grigio
VINTAGE	2019
REGION	Friuli Grave, Italy
TECHNICAL DATA	Alcohol 13% Total Acidity 5.6g/l Residual sugar 1 g/l
APPEARANCE NOSE	Amber yellow with light coppery reflections. The nose expresses fine and elegant aromas, with a pungent bouquet of very persistent floral notes.
PALATE	On the palate there are evident sensations of white fruit which give the wine freshness and softness.
VINIFICATION	Pre-fermentative cold maceration for 24-48 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats on the lees.
PAIRING	Best paired with delicate dishes, perfect with fish starters or pasta and rice dishes.
READINESS FOR DRINKING	Drink now or keep for 3-4 years.
ORDER CODE	IT204

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PRODUZIONE INTEGRATA