ISABELLA WINES Collio Pinot Grigio

DOC

Your liquid passport to Italy

TASTING NOTES

Straw yellow in color with slight ashy nuances. Elegant and complex bouquet that holds together fine notes of fresh fruit, almost exotic, with acacia flowers and a hint of bread crust. On the palate it offers a solid structure, determined and delicate at the same time.

VINIFICATION

In white with soft pressing, cleaning of the must by decantation, fermentation at a controlled temperature of 18 $^{\circ}$ - 20 $^{\circ}$ C for 15-20 days

FOOD PAIRING

Excellent with spaghetti with seafood, and baked fish



ELEVATION 400 mts

VARIETAL Pinot Grigio

TA 5.22 g/L

ALCOHOL BY VOLUME 13%

RESIDUAL SUGAR 1.16 g/L

SOIL

Stratified marl and sandstone of Eocene origin with southern exposure

UPC 6 30606 56984 9





