

Pinot Grigio

DOC Friuli

Producer:	Jermann	Grapes:	Pinot Grigio
Terroir:	Eocene colluvial soil, marls, and sandstones	Alcohol Content:	13%
Aging:	6 months on lees in steel tanks, followed by bottle aging	Acidity:	5.50 - 6.00 pH
First Vintage:	1974	Harvest Period:	September
Longevity:	3 - 4 years	Screw Cap:	Also available with Stelvin screw cap

About the Wine

A Pinot Grigio produced from grapes partially vinified in white. This wine's rich character is a result of aging on the lees, which adds complexity and body. The option for a Stelvin screw cap maintains the wine's freshness and aromatic integrity.

Ideal Food Pairings

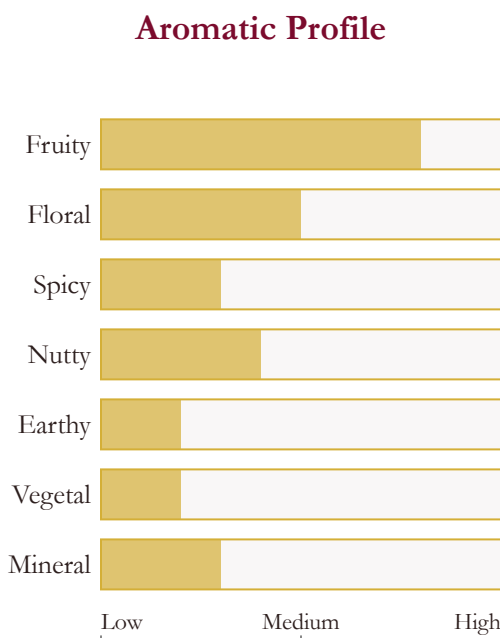
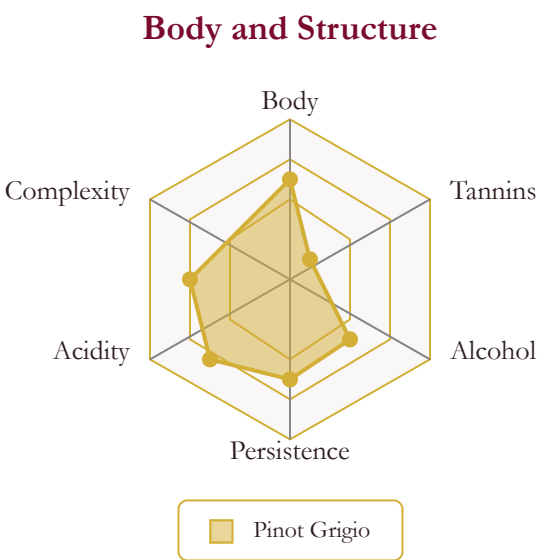
Pairs well with fish soups, grilled seafood, and mushroom-based dishes. An exceptional match for lasagnette with squid ink and shrimp sauce.



Historical Note (1974 Vintage)

The 1974 vintage was celebrated by renowned wine critic Luigi Veronelli, who described it as having a "straw-yellow color with a delightful shiver of copper," and a bouquet with "a slight hint of nutmeg, ripe tomato, and orange blossoms." He praised its silky, elegant, and full-bodied flavor.

Organoleptic Profile



Tasting Notes

Visual

Intense straw yellow with a slight antique rose hue. The 1974 vintage had a copper "shiver."

Olfactory

Intense, full, and fruity with great persistence. Notes of nutmeg, ripe tomato, and orange blossoms.

Gustatory

Dry, soft, and harmonious with a full body and a vivid character in an elegant, silky texture.