



Wijnfiche

Salatin | Friuli Grave DOC Pinot Grigio Italy (FRIULI) – 2024

Domain

Salatin

A stone dated 1528 testifies the in loco presence of the Salatin family. The winemaking business was started in 1947 by brothers Cav. Antonio and Ercole, in the places also loved by the Doges of the Republic of Venice. Driven by a passion for vine-growing, their sons and grandchildren now run the winery that stretches over 75 hectares, most of which are planted with vines in the Prosecco hills, a Unesco World Heritage Site, and the Grave del Friuli and Doc Venezia areas. Thanks to its ability to combine the values of ancient tradition with modern technology, the winery is deservedly part of this heritage. The fusion of experience and efficiency in an ideal microclimate leads to the production of wines that express all the typical qualities of the vines in this area.

Vinification

The harvest took place during the last 10 days of August and the first week of September. After a few hours of cold maceration, the must is separated from the peels by a soft pressing. Both fermentation and maturation take place in stainless steel cuves.

Taste

Intense, harmonious and complex with aromas of citrus, apricots and white flowers. Intense and balanced palette with aromas of cherry, apple and mango. The fruity aromas are nicely integrated into an intense mineral structure.

Food pairing

Fish - Mediterranean method | Risotto | Asparagus | Vegetable platter

General information

Type: White wine

Grape varieties: Pinot Grigio (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 10 - 12 °C, 8-10°C

Taste profile: Aromatic fresh

