

Wijnfiche

Salatin | Friuli Grave DOC Pinot Grigio Italy — 2025

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 | Fish - trout | Asparagus | Vegetable platter | Poultry

General information

Type: White wine

Grape varieties: Pinot Grigio

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 10-12 °C

Taste profile: Aromatic fresh

