

# Pinot Grigio



## In the vineyard

**grape variety** Pinot Grigio  
**appellation** DOC Friuli  
**vineyard** clay and gravelly soil of alluvial origin  
**age of the vines** 20 years  
**training method** double guyot

## In the cellar

**vinification** cold maceration on the skins. Soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel and concrete tanks with regular bâtonnage until bottling.  
**alcohol** 13% vol

## In the glass

**tasting notes** straw yellow colour with golden highlights. Fine and elegant nose with fruity notes of apple and pear. Full-bodied yet fresh and persistent in the mouth.  
**servicing temperature** 10-12° C  
**pairing suggestion** a fine accompaniment to fish starters, delicate vegetable soups and grilled white meat.

## Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.

## Awards

**BIBENDA**

Bibenda  
4 grappoli

**I MIGLIORI VINI ITALIANI**

Luca Maroni  
93/100

**JAMESSUCKLING.COM**

James Suckling  
90/100

**WINEENTHUSIAST**

Wine Enthusiast  
90/100