



Scolaris

Pinot Grigio Blush



Varietal: 100% Pinot Grigio

Elevation: mts. ASL

Soil: clayey-gravelly of alluvial origin.

Appellation: Friuli DOC

Production: 2000 cs

Alcohol %: 13

Dry Extract: gr / liter

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Bright yellow color with hints of Friulian onion skin pink. The bouquet is intense with hints of citrus and white flowers and fruity notes of currant and sour cherry. On the finish it harmonizes the crust of bread.

Vinification: 1 night maceration on the skins, 3 months in concrete tanks and 2 months in bottle.

Food Pairing: Fish-based finger food as an aperitif. Fish and white meat first courses.

Accolades

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