



LE MONDE

Pinot Grigio DOC

www.lemondewine.com

VARIETALS	100% Pinot Grigio
VINTAGE	2022
REGION	Friuli Grave, Italy
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Amber yellow with light copper tints.
NOSE	The nose reveals a delicate structure, characterized by a wide range of clearly distinguishable floral notes.
PALATE	On the palate, it has an agile structure, supported by a freshness and a decidedly present flavor. Delicate but persistent hints of white fruit.
VINIFICATION	Pre-fermentation cold maceration for 24-48 hours, soft pressing of the grapes, then fermentation at controlled temperature and subsequent maturation in steel tanks in contact with the yeasts.
PAIRING	Best paired with delicate dishes, perfect with fish starters or pasta and rice dishes.
READINESS FOR DRINKING	Drink now or keep for 3-4 years.
RATINGS	90pts WINE ENTHUSIAST
ORDER CODE	IT204

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PRODUZIONE INTEGRATA