



DESCRIPTION

Bright straw-yellow in colour. The aroma reminds of crusty bread, acacia blossoms and ripe tropical fruits. The vinification without skin contact, the almost total absence of sulphuric acid, and the controlled-temperature fermentation result in a fruit-driven, all-round, and fascinating wine of elegant freshness.

VINIFICATION

The wine undergoes a soaking of the skins at low temperature, followed by a fermentation of 12 days in stainless steel tanks, followed by a short time in the wooden barrel. The wine is on its lees for 6 months and receives 2 months of bottle aging before it leaves the cellar.

ADDITIONAL INFORMATION

Grape variety: Pinot Grigio
Brand: Tenuta Luisa
Country: Italy
Area: Friuli
Color: White
Category: Wine
Flavor profile: Fresh, Fruity, Juicy