



VIGNETI RAPAIS di TADIELLO NICOLA
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PINOT GRIGIO

Tone with a velvety taste

DESCRIPTION

Wine renowned throughout the world, obtained from a grape variety originating in Bourgogne.

In our vineyards close to the most northern area of Grave del Friuli we have attempted to highlight its characteristics of freshness and aromatic cleanliness. The result is an extremely well-balanced and easy drinking wine, expressing a rich array of olfactory and taste sensations.





Grapes

Pinot Grigio 100%

Appellation, area of production

Pinot Grigio IGT Venezia Giulia from “Clapat and Tiepolo” vineyards located in Dandolo di Maniago, in the most northern area of Friuli Grave D.O.C..

Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

Training system

single Guyot method with 6,250 vines per hectare. The vineyards were planted in 2002. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

Production per hectare

80 quintals per hectare

Harvest

grapes were harvested when completely ripe on in the beginning of September.

Vinification

the destemmed and cooled grapes are subjected to soft pressing to obtain the must. This is clarified and fermented in stainless steel tanks at a temperature of 16-17 °C.

Ageing

the wine was aged on its own noble fermentation lees for about eight months. After being appropriately decanted and stabilized, it was bottled.

Tasting notes

Colour: straw yellow with slight copper tinges; good brightness.

Bouquet: characterized by predominant notes of nuts, principally hazelnut, well-integrated with sweet hints of ripe apple and pear and a smooth and light sprinkling of citrus fruit.

Taste: typical of this part of the territory located to the north on a stony bed, having a good balance of taste components with a mineral finish and remarkable length in the mouth centred on sweet fruit.

Recommended with

fish (grilled) first of all, relatively lean salami and slightly acidic and mineral first courses such as risotto with herbs, as long as not too spicy, and white meats, roasted or cooked on the spit.

Serving temperature

serve between 11 and 13°C depending on the season, in wine tasting glasses for young and fruity white wines.

ANALYTICAL DATA

Acquired alcohol: 13,2 % vol

Reducing sugars: 2,2 g/l

Total acidity: 5,9 g/l

Net dry extract: 21,0 g/l