



## COLLIO PINOT GRIGIO

**GRAPE VARIETIES USED:**

*Pinot Grigio*

**TRAINING SYSTEM:**

*Guyot*

**PLANT DENSITY:**

*4500 - 5200 plants per hectare*

**HARVEST METHOD  
AND PERIOD:**

*manual, first mid of September*

**PRODUCTION AREA:**

*municipality of Cormòns (Gorizia) in  
the Žegla, Novali and Russiz areas in  
the heart of the D.O.C. Collio*

**CHARACTERISTICS  
OF THE LAND:**

*the lands have a hilly position and are  
made up of sandstone marls of Eocene  
origin, called "ponca" in the local dialect*



**WINEMAKING METHOD:**

*destemming with short skin maceration.  
The must obtained is decanted only with  
the help of the cold; one part ferments  
in French oak barrels, the remaining  
part ferments at a controlled temperature  
in steel tanks. The two types are then  
assembled before bottling*

**AROMA AND FLAVOR  
PROFILES:**

*straw yellow color with coppery  
reflections, typical and intense aroma  
reminiscent of banana and linden  
flowers. On the palate full and velvety  
flavor, good persistence, excellent structure*

**FOOD AND WINE  
MATCHING:**

*center-lunch wine for hearty soups, light  
meat risottos, boiled white meat. Delicate  
dishes based on fish, shellfish*

**AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN**

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