



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 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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