

GIULIANO ROSATI

PINOT GRIGIO

Friuli

REGION: Friuli-Venezia Giulia, Italy

APPELLATION: Veneto DOC

WINEMAKERS: Giuseppe and Luigi Anselmi

SOIL: Calcium rich marl soils, a blend of crumbly limestone and clay

VITICULTURE: Since the 1920s our family has been cultivating this land with passion, before the grandparents, then our parents and now we, Giuseppe and Luigi, with our sons. A century of history behind it, a lot of experience, great traditions, but also an outlook for the future: in fact we adopt the most advanced production technologies to ensure our wines the best quality and enhance the uniqueness of our land. Our 250 hectares of vineyards are our garden near the sea, ventilated by the sea breezes and loamy soils rich in minerals that allow us to obtain fragrant wines with an unmistakable taste.

AGING: Stainless Steel

VINIFICATION: Destemming and pressing of grapes prior to fermentation. The wine is then stainless steel aged and estate bottled.

ALCOHOL BY VOLUME: 12.5%

VARIETIES: Pinot Grigio

SIZES: 750ml, 1.5L

TASTING NOTES: 100% estate bottled Pinot Grigio. Clean, crisp aromas of apple, citrus, and peach carry over to the fruity and refreshing palate. Easy drinking and easy to love, pair this wine with a zesty pasta, seafood dish, or favorite Italian cheese board!

