

CASTELLO SANTANNA



PINOT GRIGIO

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Pinot Grigio

PRODUCTION AREA Spessa (Colli Megaluzzi),
Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls
(Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 0.5 hectares

ALTITUDE/EXPOSITION 140/150 m a.s.l., east/south-east

VINEYARD ESTABLISHMENT 1989-2005

VINE DENSITY 5000-6250 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (6-8 buds)

YIELD PER PLANT approximately 1 kg

GRAPE HARVEST first week of September

WINEMAKING destemmed and crushed the grapes undergo soft pressing. The first-press juice is cooled for 24 hours, raked to remove the lees, and the must is then inoculated with selected yeasts and allowed to ferment at a controlled temperature.

AGEING on the yeasts in stainless steel tanks for about 9 months and further 3 months in the bottle.