

## Pinot Grigio IGT

*"Tenute Arnaces" is the result of the cooperation between "Giuseppe Campagnola Spa" and " Tenute Agricole Francesco Righetti ". The grapes for the production of Pinot Grigio and Prosecco are selected from 25 hectares in the area of Mortegliano in Friuli Venezia Giulia, and are grown with integrated agriculture to fight environmental impact.*



**Region.** Mortegliano, Udine, Friuli Venezia Giulia.



**Vineyards.** Selection of 13 hectares in Mortegliano, Friuli, grown with integrated agriculture to fight environmental impact. Alluvial soil, rich in skeleton with north-south exposition.



**Grapes.** Pinot Grigio grapes, grown with free cordon spur system with maximum intensity of 4000 vine per hectar and a maximum production of 3,5 kg per vine.



**Vinification.** Night harvest of the grapes with automatic harvester. Soft pressing and fermentation at controlled temperature in Inox tanks.



**Tasting Notes.** Light yellow color with green reflex. Fruity, fine and elegant flavor, typical of Pinot Grigio. Dry and harmonic taste.



**Analysis.** Alcohol 13%Vol; Total acidity 5,6 g/l; Sugar Residual 5,5 g/l.



**Food Pairings.** Ideal as aperitif, with starter, light meal and fish dishes. To serve cold at 8-9°C.



**Bottle.** "Madlene" da 750 ml (in box of 6 bt.)

