

PIERA
MARTELOZZO
18—
—99



BLU GIOVELLO



PINOT GRIGIO White Still Wine I.G.T. delle Venezie

GRAPES: Pinot Grigio

PRODUCTION AREA: North-east of Italy, Friuli Venezia Giulia

ASPECT AND ELEVATION: 200 meters above sea level

SOIL TYPE: Porous gravel and sand mixture

TRAINING SYSTEM: Cordon spur

PLANTING DENSITY: Medium-high

HARVEST PERIOD: Late August

ALCOHOL CONTENT: 12 % vol

RESIDUAL SUGAR: 2 g/ lit

TOTAL ACIDITY: 5,5 g/ lit

SERVING TEMPERATURE: 8° - 10° C

RECOMMENDED GLASS: Medium-sized, tulip-shaped glass

AGEING POTENTIAL: Two years

FORMAT (ML): 750, 1500

WINEMAKING PROCESS

Grapes are softly pressed, then fermentation takes place at a controlled temperature of 17° - 18°C, after which the wine rests on fine lees at 12° - 13°C until spring, allowing a more complex and mellow structure.

TASTING NOTE

Deep straw yellow with golden tinges. Distinct bouquet, sharpened by notes of orange blossom and fresh white fruit such as apple and pear. Dry and full on the palate, pleasantly bitter with notes of mugwort.

SERVING SUGGESTIONS

Ideal with ham and soft cheese; delicious with main dishes dressed with red sauces and white meats.



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