

PINOT GRIGIO

PINOT GRIGIO

Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.



Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.

Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.

BAGA 'ELL Grapes are crushed and soft-pressed. The

resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks.



PINOT GRIGIO



The wine is then stored at 18-20°C in stainless steel tanks until bottling. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.

ΓELL

Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.



PINOT GRIGIO

PINOT GRIGIO

## FIRGAL TELL(

Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.

PINOT GRIGIO





## TELL

Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.