



Grazie all'azione termoregolatrice del mare ed alle montagne che racchiudono la piana e frenano la penetrazione dei venti da nord, si crea un equilibrio perfetto che dà vita a vini eleganti e profumati.



Cormons

CANTINA PRODUTTORI



FRIULI

Pinot Grigio “Rosänder”

D.O.C.

Vitigno
Pinot Grigio



Rose petal, as the reflex of dolomite rocks with onion skin highlights.



Lightly spicy of nutmeg, soft and round, salty and tannic, silky.



Wide, robust, complex, cherry and nougat, fine and elegant.

Description: small, cylindrical, compact cluster with small berries, copperish grey-rose colored, simple flavor.

Vine training system: Guyot and simple Cappuccina, excellent plant intensity, short pruning, 5-10 buds. **Harvest period:** first 10 days of September. **Vinification:** the destemmed grapes are macerated for one night in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments first 3 days in contact with the skin and subsequently in stainless steel at controlled temperature.

Maturation: 6 months in large oak casks. **Color:** rose petal, as the reflex of dolomite rocks with onion skin highlights.

Aroma: lightly spicy of nutmeg, soft and round, salty and tannic, silky. **Taste:** wide, robust, complex, cherry and nougat, fine and elegant. **Serve with:** ham and cold cuts generally, tasty pastas, eggplant and ragù pasticcio, risotto with herbs, codfish and boiled meats.

Serving temperature: store the bottle in a cool, dark place with a stable temperature, serve at 9-11° in Summer and at 12-14° in Winter, in a high-stemmed glass, just bloomed tulip shaped.