



TUTELA

PINOT GRIGIO FRIULI GRAVE

AREA OF PRODUCTION

Vineyards in the north-eastern part of Italy, in the Friuli Grave Region.

SOIL COMPOSITION

Clay, alluvial.

GRAPE VARIETIES

100% Pinot Grigio

Soft pressing, followed by fermentation at controlled temperature. Maturation in stainless steel.

CHARACTERISTICS

Pale straw-yellow colour with golden reflections; delicate bouquet with scents of white flowers, pear, apple and citrus fruits. Well balanced on the palate, impeccably fresh and crisp.

FOOD PAIRINGS

Perfect as an aperitif, with antipasto, light pastas, soups, fish, poultry and summer salads.

BOTTLE SIZE

750 ml