



San Simone[®]

SELEZIONE LINE

CASE SUGAN

PINOT GRIGIO Friuli Grave Doc



CURIOSITY: owes its name to the particular area of Porcia, named Sugano in the cadastre maps, where we grow the vines. Wine of great personality, is still today one of the major protagonists of Oenology.

Production zone: alluvial plain in Friuli-Venezia Giulia, west zone of Friuli Grave Doc appellation, municipality of Porcia.

Grape Variety: 100% Pinot Grigio.

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 90 ql/Ha.

Harvest period: 1 week of September.

Vinification: crushing and destemming, gentle pressing, white fermentation in stainless steel tanks at temperature controlled (18-20°C), aging in stainless steel vats in contact with the fine lees, bottling done after eight months of harvest.

Alcohol content: 13% by vol.

Aging potential: to be drunk immediately or to be kept up to 1-3 years.

Colour: light straw yellow colour with slight coppery reflections.

Nose: subtle and fragrant when young, gradually acquires more character with ageing, when fresh and fruity notes of apple, pear and apricot enriched with pleasant nuances of hay and dried fruit, especially almonds and hazelnuts.

Palate: good intensity and personality, is full-bodied, with high acidity, very clean, confirms the nose sensations with a pleasantly bitter aftertaste, lingering finish.

Food pairing: it is a tasty accompaniment to full-flavoured soups and risottos with vegetables or fish. Ideal with pappardelle in porcini mushrooms sauce and Fusion cooking exotic dishes such as rice sautéed with vegetables and Ginger - scented shrimp.

Serving temperature: ideal at 10-12°C.