



San Simone®

LINEA SELEZIONE

CASE SUGAN

PINOT GRIGIO RAMATO

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, thanks to its particular vinification in contact with the grape's skin.

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 80 ql/Ha.

Harvest period: 1 week of September.

Vinification: comes from the "traditional" vinification of the pinot grigio grapes: must remains in contact with the grape's skin for 14 hours, which enriches the wine giving it a very particular coppery colour, releasing gradually organoleptic and chromatic properties which characterizes this wine. Followed by aging in steel tanks for 4 months with further 3 months in the bottle.

Alcohol content: 13% by vol

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

Colour: enticing coppery color, with highlights between copper color and that of the onion peel.

Nose: intense and persistent that ranges from red currants and raspberries to notes of roses and pomegranate.

Palate: enveloping and soft with fruity and slightly tannic finish.

Food pairing: Excellent as an aperitif, it pairs perfectly with seafood and white meat entrées.

Serving temperature: ideal at 10-12°C.

