



PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa
Winemaker: Michele Luisa
Total acreage of vine: 210 (85 Ha)
Winery Production: 350,000 bottles
Region: Friuli-Venezia Giulia

PINOT GRIGIO ISONZO DEL FRIULI DOC

WINE DESCRIPTION

The vinification in white, the almost complete absence of sulphuric acid and the surveillance of the temperature of fermentation result in a fruity, complete and fascinating wine of elegant freshness. Isonzo del Friuli is on the same latitude of the Southern Borgogna, and of the Cognac area in France and of the Willamette Valley in Oregon. The 210 acres of Luisa vineyards are in the flood plain at the beginning of the Collio and the Carso.

TASTING NOTES

Bright straw-yellow color. The bouquet is reminiscent of crusty bread, acacia blossoms and ripe tropical fruits. On the palate it is fruity, silky, soft and round with an elegant long lasting finish.

FOOD PAIRING

Perfect as an apéritif or with light pasta dishes, starters, ham, fresh cheese, white meat, eggs, vegetable dishes and seafood.

VINEYARD & PRODUCTION INFO

Vineyard name:	Mariano del Friuli / Corona
Vineyard size:	9 Ha
Soil composition:	Mostly gravel
Training method:	Guyot
Elevation:	53 m a.s.l.
Vines/Acre:	5,500
Exposure:	North south, East west
Age:	15-20 years
Harvest time:	Early September
First vintage:	1980
Production:	43,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks, a little part in tonneaux
Length of fermentation:	12 days at 18°C
Maceration technique:	On the skins for 24 hours
Type of aging container:	Stainless steel tanks of 50-100 HI
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1 g/L
Acidity:	6.4 g/L
Dry extract:	24.3 g/L

