

FRIULI - Cantina Di Bertiolo

Cabert Pinot Grigio Friuli DOC



Classification: D.O.C.

Production Area: Friuli

Grape Type: Pinot Grigio

Style: Dry

Ageing: 1 - 2 years

Alcohol: 12.50 %vol

Serving Temperature: 12° C

Description: Fruity, balanced, hints of nuts and toasted

bread

Vinification: The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

Food Pairing: Hors d'oeuvre, soups, fish and white meat