



## GOSSIP | PINOT GRIGIO – DOC FRIULI

The "GOSSIP" Pinot Grigio exhibits a light copper color with luminescent clarity. The lush aromas include wild strawberry, elderberry and dried roses with hints of dried fruits and almond. A beautiful balance of robust fruit and crisp acidity characterize the complex palate with flavors that mirror the notes found in the wine's bouquet. GOSSIP is a unique wine that offers our personal view of the most ancient expression of the Pinot Grigio grape.

**FOOD PAIRING: Meat.** Chicken is the best backup food to pair with Pinot Grigio, because of its texture and soft flavor. It's light on the palate, and if marinated with either lemon and or white wine, it becomes a remarkable pairing. If you have the chance we suggest you to try it with the local ham, the "prosciutto di San Daniele".

**Fish.** with shrimp, scallops, bass like fish. Try a thai-style shrimp stir fry with chilis and peppers. GOSSIP balances nicely with shellfish, and the round acidity will give a great contrasting bite to spicy peppers. **Cheese.** Cow's milk helps to bring out some of the sweeter flavors in Pinot Grigio (Brie, Gruyere, Mozzarella, Parmigiano Reggiano). Sheep's milk (Gouda, Roquefort, Manchego, Fleur du Marquis, Etorki) tends to help accentuate the more earthy and mineral tones of it.

**BOTTLES PRODUCED:** around 15.000

**FIRST VINTAGE:** 2012

**GRAPE VARIETY:** 100% Pinot Grigio

**ALCOHOL:** 12,5%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Hand harvested.

Usually the last harvest of the day, After have been pressed we leave it macerating for 1 night. The morning after we move it to stainless steel tanks where, at a temperature of around 15°C, it starts the alcoholic fermentation.

Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage.

After bottling we let it rest for another 3 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years to better preserve its freshness.

**SERVING TEMPERATURE:** 12 °

