

19 GIULIO 25 STRACCALI



PINOT GRIGIO

Indicazione Geografica Tipica Provincia di Pavia

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive wine producers.

An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision.

Grape Varieties

The grapes for this wine come from a renowned viticulture area in the North of Italy, the Province of Pavia.

Production technique

The juice, after about two hours of maceration is separated from the skins through gentle pressing and then fermented at 20 ° C for about 12 days.

The bottling, sterile and at low temperature, takes place after the microfiltration.

Tasting notes

Colour: intense, bright pale yellow, with golden-copper or slightly pink shades.

Bouquet: elegant, intense, frank, with hints of fruit and flowers and fresh flavors of apple and peach.

Taste: the palate shows good structure, balance, and a pleasant finish.

Winemaker's recommendations

The structure and elegance of this wine make it suitable on its own or complementing a range of appetizers and light entrees.

Serve at a temperature of 8-9 ° C.

0,75 l - 1,5 l Magnum