

Production Area

Vineyards extend over a large area between the provinces of Udine and Pordenone, in the *Grave del Friuli*. This area was created by the floods of the Meduna, Cellina and Tagliamento rivers, which, over the millennia, deposited enormous quantities of calcareous-dolomitic material torn from the mountain by the violence of the waters and dragged downstream along their rivercourse.

Municipality San Vito al Tagliamento

Altitude 30m asl

Soil

The whole area is composed by soil of alluvial origin, characterized by a large stony surface, which enhances the temperature range between day and night thus favoring a marked endowment of aromas in the grapes and flavored and elegant wines.

Grape Pinot Grigio

Vineyard surface 15ha

Plants per Hectar 4000-5000

Vineyard age 15 years

Training System free cordon

Harvest mechanical - end August, beginning September

Yield per Hectar 130q/ha

Production Process

Grapes are harvested, immediately cooled to a temperature of around 10°C and vinified in white. After soft pressing and fermentation, Pinot Grigio remains for at least 7/8 months in steel tanks to keep the aromas that characterize the vine intact and give the wine a brilliant color and a full but delicate flavour. We then proceed with cold stabilization, filtration, bottling and packing processes.

Organoleptic Characteristics

Straw yellow with greenish reflections, fruit aromas such as apple and pear emerge on the nose. On the palate it is fresh, crunchy and persistent.

Chemical Characteristics

ABV 13%

Sugar, g/l 6,00-6,50

Acidity, g/l 5,50-6,00

Pairing Suggestions

Ideal as an aperitif, try it with mature cheese, pears and balsamic vinegar. Perfect in combination with risottos and pasta with vegetable sauces. For a vegan pairing, accompany it with falafel and humus.

Recommended glass Tulip glass

Serving temperature 6-8°C

Available sizes 75cl

Item Code	BTGPGRFR
Case	6 bottles
EAN bottle	8055205250370
EAN case	8055205250417
Pallet 80x120	80 cases



Awards

Gold - Mundus Vini, Neustadt - DE (2025)

Gold - Sommeliers Choice Awards, Chicago - USA (2024)

Bronze - Decanter World Wine Awards - UK (2024)

Gold - Challenge Millesime BIO - FR (2024)

89 Points - Falstaff Friuli Venezia Giulia Trophy - AT (2023)

Bronze - Decanter World Wine Awards - UK (2023)

