Azienda Agricola

OBIZ

di Bergamasco Yunmani

PINOT GRIGIO 2010

FULVIA CRESCENTINA - D.O.C. FRIULI AQUILEIA

Variety: 100% Pinot Grigio

Growing system: Guyot - 4800 vines/ha with a yield of 1,5 kg per vine

Soil: clayey-sandy soil of alluvial origin

Harvest: the first ten days of September

Alcohol: 13% vol.

Winemaking: highly concentrated, ripe grapes are destemmed and crushed, then a part of them is left on skins maturation under temperature control for 18 hours, later it follows the alcoholic fermentation with selected yeasts at a temperature of 18-20°C. Three weeks after harvest the wine is racked off gross lees and ages on the yeasts, with periodic batonage, until it is bottled in spring

Notes on flavour and bouquet: of golden yellow colour with coppery highlights; full bodied and harmonious, with intense aromas of field flowers and apple; the taste is fresh and persistent

Serving temperature: 10-12°C

Serving suggestions: excellent as an aperitif, a fine accompaniment to fish starters, delicately flavoured soups and grilled fish



The name: Fulvia Crescentina lived in Aquileia during the 3rd century; her husband made a legacy to his fellow decuria soldiers so that they could celebrate the couple every year on the 12th of May with wine from the Marciano's tavern

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