

Pinot Grigio

DOC Friuli



In vineyard

Pinot Grigio is a traditional grape variety of this area, cultivated since centuries. In a soil composed mainly by caranto and clay this grape expresses great elegance and character.

In cellar

Pinot Grigio originates from the grape's copper coloured characteristics vinified in white. The musts, fractionated according to the pressing stage, are vinified separately and only the more delicate pressings contribute to the formation of the final blend. The wine is then placed into stainless steel tanks to mature for an ideal period for achieving the right balance and optimum finesse.

Tasting notes

Pale yellow in colour with light coppery shades reminiscent of the colour of the grapes. The scent is intense with hints of acacia flowers and nutmeg. It is dry on the palate, pleasantly broad and confirms the olfactory senses.

Plus

Harmony and persistence make it perfect for every palate. An elegant wine that can adapt with confidence to a thousand flavours, combinations and menus.

In the label *the Elevated Blackbird*

On the Pinot Grigio label, a dynamic figure emerges: lifted toward the sky by a handful of balloons, The Elevated Blackbird gazes from above at the vineyards of Sequals, where Pinot Grigio finds one of its most distinctive expressions.

The Elevated Blackbird embodies this character: a Pinot Grigio with structure and verticality, capable of combining momentum, balance, and a strong sense of place.

Pairings

Excellent with first courses, even the more elaborate choices. It combines divinely with seafood cuisine and white meats. We recommend it also with vegetarian dishes, as chickpea salad or lentils with ginger.

Serve at 8/10°C.



Gambero Rosso
2 bicchieri



James Suckling
90 points



Luca Maroni
95 points



Bibenda
3 grappoli

13% Vol.
Bottle Size: 0,75 l

