









ESTATE:	COMELLI
WINE:	Pinot Grigio Friuli DOC (Colli Orientali)
GRAPES:	100% Pinot Grigio
REGION:	Friuli Venezia Giulia
CITY:	Faedis
SOIL:	Calcareous marl
TACTING NOTES.	

## **TASTING NOTES:**

COLOR:	Light gold
NOSE:	Beautiful hints of fresh rennet apple, green melon and tangerine
TASTE:	The palate is full-bodied and strikes for its acidity/minerality balance. Long and clean finish

## **COMMENTS:**

The Comelli Family and all their collaborators share a simple model for life: respect for the land and traditions, courage to innovate, and the essential conviction that the search for quality is the ultimate goal of one's work.

The hillside Estate vineyards of Comelli winery are expertly planted, pruned, handpicked and vinified to create full-bodied wines with expressive fruit and a distinctive mineral character. The Estate vineyards unique soil and proximity to the Alps and Adriatic Sea, moderate temperatures and extend the growing season.

After the harvest, the hand-picked bunches are destemmed and softly pressed. The juice is then cooled and naturally decanted. Fermentation is conducted at a controlled temperature in stainless steel tank.

The result is complex and expressive fruit and mineral character with a perfectly balanced structure.

It is excellent with soups, first courses with shellfish or main courses composed of fish. As an aperitif it is a very good way to begin your meal