



# BUTUSSI

## PINOT GRIGIO

HARVEST: 2022

Denominazione di Origine Controllata

Friuli Colli Orientali



### SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

### HARVEST:

Manual, the harvest time is visually evaluated when the grapes reach optimal ripeness, which in this area occurs around the first decade of September.

### VINIFICATION:

After destemming, the crushed grapes are cooled immediately to a temperature of 12°C and left in contact with the skins for 18 to 24 hours. During this time the must's natural enzymes allow a release of the aromatic, and colorful components linked to the skins, accentuating the structure and varietal characteristics typical of the grape variety. After this period, the must is gently separated from the skins, decanted and fermented at a controlled temperature for about 14 days.

### AGING:

6 months in steel barrels and 2 - 4 months in bottle

### WINE CHARACTERISTICS:

Straw-yellow white with slight copper highlights, typical bouquet reminiscent of acacia flowers. Dry, full, pleasantly bitterish taste. Food pairings: goes nicely with hams, fresh cheeses, first courses with red sauces, white meats.

### SERVING TEMPERATURE: 10 - 12° C

BOTTLES PRODUCED:  
13,000 bottles

VINEYARD:	Pinot Grigio 100%
PLANTING YEAR:	1984-2004
VINES/HECTARE:	4400
YIELD PER HECTARE:	60 HL / ha
FARMING SYSTEM:	Cappuccina

#### ANALYTICAL DATA

TOTAL ACIDITY:	g/l 5.12
SUGARS:	g/l 0.50
TOTAL ALCOHOL:	vol 13.07
DRY EXTRACT:	g/l 20.10
TOTAL SULPHITES	mg/l 85.00

limit of sulfites in Organic:	mg/l 150.00
limit of sulfites in Biodynamic:	mg/l 90.00