



AMPLIUS[®]

Pinot Grigio

I.G.T. Venezia Giulia

Amplius Pinot Grigio releases beautiful hints of fresh rennet apple, green melon and tangerine. The palate is full-bodied and strikes for its acidity/minerality balance. Long and clean finish.

Serving temperature: 11 – 13 °C.

Production characteristics:

- **Area:** San Mauro” and “Bondio”, Parco della Vite e del Vino, Friuli Colli Orientali, in the villages of Colloredo di Soffumbergo (Faedis) and Togliano.
- **Land type:** marly-arenaceous rock of eocene origin rich in calcium and potassium containing discrete levels of phosphorus, magnesium and many other micro-elements.
- **Cultivation method:** Guyot.
- **Grape harvest:** rigorously harvested by hand in the first ten days of September.
- **Vinification:** After the harvest, the 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.

Analytics:

- **Harvest:** 2016
- **Alcohol vol.:** 12,5



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