



Tenuta Maccan Pinot Grigio

EXPERIENCE

NAME: This Pinot Grigio is referred to as a “ramato,” meaning it spends extra time on the skin, 2 to 3 days, and offers a wine rich in flavor and color.

CHARACTER: A lush orchard fruit character, with aromatics of both flowers and wild herbs. It has a dense fruity structure with peach and apple skin, sustained by a distinct tangy freshness and finish.

ENJOY WITH: This wine is very versatile from salads and vegetable appetizers to seafoods and white meats. Perfect with chicken roasted with Mediterranean herbs.

BEST RESULTS: Serve at 48-52° F, allow 15-30 to breathe before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Fermented at a controlled temperature with selected yeast.

ELEVAGE: Aging in stainless steel tanks on the lees for 6-7 months before bottling.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, vine rows are planted from north to south for best exposure and ventilation. 5 hectares planted.

VINE: Guyot. planted in 2004.

HARVEST AND PRODUCTION: Harvested by hand, 3500 cases.

LOCATION:
Italy > Friuli-Venezia Giulia
> Friuli DOC > Pordenone

VARIETY:
Pinot Grigio

WINEMAKER:
Giovanni Ruzzene



SCIENCE

ABV: 12.72 %

SUGAR RATE: 0.7 g/L

TOTAL SO₂: 94 ppm

TOTAL ACIDITY: 5.2 g/L

