



# Tenuta Maccan Pinot Grigio

## EXPERIENCE

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**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

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**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

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**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



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## SCIENCE

ABV: 12.72 %  
SUGAR RATE: 0.7 g/L  
TOTAL SO<sub>2</sub>: 94 ppm  
TOTAL ACIDITY: 5.2 g/L

