



# Fantinel “Borgo Tesis” Pinot Grigio Friuli DOC

Delicately coppery, bright white. The nose reveals a mixture of floral fragrances. Zesty mouthfeel and a good body. This refined wine displays balance and authenticity, like the land of its origin.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.  
Density of plants: 4,600/ha.  
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel for 6  
months at controlled temperature of  
18°C.



VARIETALS

100% Pinot Grigio.



BARREL

None.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

6 months.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

20,833 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Hors d'oeuvres, fish dishes, pasta or  
rice dishes, and soups.



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