



Meroi Pinot Grigio D.O.C.

(PEE-noh GREE-jo)

The Pinot Grigio varietal achieves sublime heights with Paolo Meroi. Transparent oak fermentation adds weight and balance to the mouthfeel, but otherwise is almost imperceptible. Lifting acids underpin notes of lemon verbena, limeseed oil, Acacia flowers, and flint, while the strikingly pure, gem-cut finish lingers and expands to include subtle papaya and starfruit notes.



LOCATION

Friuli, Italia.
(Town of Buttrio)
14 hectares. 300+ meters.



SOIL

Ponca.



ESTATE

Meroi.
(may-ROY)



VINE

Guyot.
3,000-6,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Paolo Meroi.
(PAO-loh may-ROY)



VINIFICATION

60% soft pressing followed by static decanting. Fermentation in barrels.



VARIETALS

100% Pinot Grigio.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

1.4 grams per liter.



MATURATION

8 months in the barrel.
3 months in the bottle.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

75 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Spinach and ricotta ravioli, shrimp and scallop kebabs, and grilled halibut.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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