



## PINOT GRIGIO RAMATO DOC FRIULI 2022

### AZIENDA AGRICOLA FOFFANI

Substantial but never invasive, it amazes the palate with its great balance and the eye with its color. A very pleasant white in the cold season, but which is also at ease with a summer buffet by the pool.

Character: Innovative, unusual, elegant, important. I have an unconventional tasting experience. "Winter" white wine, with a strong vocation as a wine for dining.

#### Organoleptic test:

- Cor: coppery, onion peel
- Nose: red berry, spicy, hay, grass, green notes
- Paladar: immediately perceive the specific texture of the hair counted as in the mouth, medium body and good structure, dry, well-balanced acidity

Alcoholic content: 12.5% vol.

Classification: DOC Friuli - SQNPI certification

Serving temperature: 10°C

Pairings: Important wine for meals. Dry first courses and soups, especially with porcini mushrooms and mushrooms in general. White meat, beef, pork.