



Pradio, Pinot Grigio, DOC, Priara, DOC Friuli, Italy, 2024

PRODUCER PROFILE

The Cielo family's estate in Friuli Grave DOC is the source of top quality white and sparkling wines.

Planted with Glera, Pinot Grigio, Friulano and Sauvignon Blanc, the fruit concentration is balanced with crisp, refreshing acidity; demonstrating why so many believe that this area is Italy's finest for the production of white wines.

VITICULTURE

100% family estate grown on Alluvial soils with 40% to 60% stone content, Vines are trained using the Guyot method with a density of 4500 vines per hectare. Yields average 9 tonnes a hectare and the harvest is usually the first half of September.

WINEMAKING

Meticulous grape selection, soft pressing, use of different types of yeast, partial malolactic fermentation, long resting on noble lees. Ageing in steel then in bottle for a minimum of 3 months.

TASTING NOTE

Pradio Estate grows Pinot Grigio with a bright saturated straw-yellow hue, has a complex and well-blended wild flower and ripe fruit (apple and banana) bouquet. Strong personality, long, pleasantly fresh and lingering on the palate.

FOOD MATCHING

Fish, poultry and creamy vegetables dishes or pasta.



Product code: 2858

TECHNICAL DETAILS

Varieties:

Pinot Grigio 100%

Features:

Vegetarian

Vegan

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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