

Servicing Star Markets Locally





Solo Roberto, Friuli, Italy

eCommerce # 728195 | 12.5 % alc./vol. | \$20.95 *subject to change

Light golden yellow wine with rapid copper highlights, fresh bouquet, very pleasant. Dry, full and very personal flavour.

Terroir:

Company UAB VSF and the project Just Roberto were born from the experience of 17 years of work of team of sommeliers and wine experts in search of the right quality / price ratio, offering small and medium-sized wineries with excellent ratings exposure to export markets.

The production area is located in the municipality of Spilimbergo (PN) in the "Magredi" area. So called because it is characterized by very stony (thin) soil. This entails low yields per Ha. The area is ventilated and with significant night / day temperature change.

Vinification:

The harvest period can vary from late August to early September depending on the seasonal trend. The grapes are vinified in white, the must fermented at controlled temperature. The wine obtained is refined leaving it for ~3 months on the noble lees. Then filtered for bottling.

Variety: Pinot Grigio 100%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Serve at 10°C. Perfect accompaniments for sauteed fish dishes, puff pastry with marinated mushrooms and carrots.

