



VINO MARE  
Steiermark • Italia • Croatia

DER WEINHAUER  
Genießt das Collie

EUGENIO  
COLLAVINI

# FRIULI DOC PINOT GRIGIO



## ORIGIN AND PRODUCTION AREA

A vine varietal originating from an area situated between Alsace (Pinot Gris) and Germany (Ruländer). In Italy it is especially cultivated in the Regions of Friuli and Veneto, where it has become widespread in winemaking.

GRAPE VARIETY 100% Pinot Grigio

## WINEMAKING

Grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press where must is separated from the skin and, once cool, left to decant for 24-36 hours. Fermentation in stainless steel at controlled temperature.

## WINE

With its pale straw colour and delicate aromas of citrus fruits, green apples, and hints of floral notes, it offers a tantalizing sensory experience from the first swirl to the final sip. On the palate, it delights with its crisp acidity, refreshing minerality, and a lingering finish.

ALCOHOL CONTENT 13% vol.

## FOOD MATCHINGS

Perfect as an aperitif, recommended with aged cheeses, excellent with fish starters and with first courses served with seasonal vegetable sauces.

SERVING TEMPERATURE 8-12°C



Günter 0664 3267419  
Doris 0664 4493569



Hauer e.U. • Günter Florian Hauer  
8572 Bärnbach • Knappenweg 2  
+43 664 3267419  
+43 664 4493569  
office@hauer-eu.at

office@derweinhauer.at •  
[www.derweinhauer.at](http://www.derweinhauer.at)  
<https://www.facebook.com/derweinhauer>  
FN 545220w • LGZ Graz  
ATU 30294204 VID: ATV2391730035

Volksbank Steiermark Mitte AG  
IBAN AT964477019594840000  
BIC VBOEATWWGRA

LIPIZZANER  
HEIMAT  
Steiermark

