



# CABERT

CANTINA DI BERTIOLO  
DAL 1960



# PINOT GRIGIO

DOC FRIULI



Fresh and elegant, with fruity-floral notes  
and a savory, balanced finish.

## SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

## VINIFICATION/FERMENTATION

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average 8-10 days at a temperature of 15° C - 17° C.

## AGING

4 months in steel tanks

## TECHNICAL ANALYSIS

Alcohol: 12,50 % vol . Contains sulphites

## DESCRIPTION

Fresh and elegant wine, characterized by floral and fruity aromas. Delicate notes of apple, pear and grapefruit emerge on the nose, accompanied by subtle hints of almond and acacia flowers. In the mouth it stands out for its marked minerality and flavor, which enhance its structure and persistence, giving a harmonious and balanced sip.

## GASTRONOMIC PAIRING

From aperitifs and to accompany appetizers, to fish dishes, to white meats but also suitable to accompany risottos or white meat dishes in complex and spicy preparations or young cheeses.

## AWARDS

Some of the awards received:

### WINE ENTHUSIAST

■ 2025 - **BEST BUY**

### GILBERT & GAILLARD

■ 2022 - **GOLD MEDAL**

### THE GLOBAL PINOT GRIS MASTERS

■ 2021 - **SILVER MEDAL**

■ 2020 - **SILVER MEDAL**

### RODEO UNCORKED!

■ 2022 - **SILVER MEDAL**

■ 2021 - **SILVER MEDAL**

■ 2020 - **GOLD MEDAL**

### MONDUS VINI

■ 2021 - pt. **87**