



CABERT

CANTINA DI BERTIOLO
DAL 1960



PINOT GRIGIO

DOC DELLE VENEZIE



Crisp and well-balanced, with delicate fruity aromas, enriched by subtle hints of nuts and toasted bread. Its refreshing acidity enhances its clean and refined profile.

PRODUCTION AREA:

Grave del Friuli
SOIL: Alluvial-gravelly, excellent drainage, producing fresh and fragrant wines
TRAINING SYSTEM: Guyot and spur cordon, 4,500-5,500 vines/ha
YIELD PER HECTARE: 130-150 q/ha, focusing on freshness and drinkability

VINIFICATION/FERMENTATION

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

TECHNICAL ANALYSIS

Alcohol: 12,50 %vol . Contains sulphites

DESCRIPTION

Crisp and well-balanced, it offers a bouquet of fruity aromas, recalling green apple, pear, and white peach, with elegant hints of nuts and toasted bread. Refreshing acidity enhances a clean, vibrant structure, leading to a dry, harmonious finish. Its finesse and freshness make it a versatile, enjoyable wine for many occasions.

GASTRONOMIC PAIRING

Ideal with light dishes, this Pinot Grigio pairs well with seafood appetizers, shellfish, grilled fish, and delicate salads. It also matches vegetable pastas, herb risottos, and soft cheeses. Its crisp character makes it perfect for aperitifs and summer gatherings.

AWARDS

Some of the awards received:

WINE ENTHUSIAST

■ 2023 - **BEST BUY**

DECANTER WORLD WINE AWARDS

■ 2024 - **BRONZE MEDAL**

■ 2023 - **BRONZE MEDAL**

GILBERT & GAILLARD

■ 2024 - **GOLD MEDAL**

MUNDUS VINI

■ 2019 - **PT 86**