



*“Tenute Arnaces” is the result of the cooperation between “Giuseppe Campagnola Spa” and “Tenute Agricole Francesco Righetti”. The grapes for the production of Pinot Grigio comes from **100% Organic production**, following the policy document “Suolo e Salute”, the protocol for the production of wines totally focused on the health of the consumer.*



Region. Mortegliano, Udine, Friuli Venezia Giulia.



Vineyards. Selection of vineyards in Mortegliano, Friuli. Grapes are grown in full respect of the territory with a **Certified Organic Agriculture**. Alluvial soil, rich in skeleton with north-south exposition.



Grapes. Pinot Grigio grapes, grown with free cordon spur system with maximum intensity of 4000 vine per hectar and a maximum production of 3,5 kg per vine.



Vinification. Night harvest of the grapes with automatic harvester. Soft pressing and fermentation at controlled temperature in Inox tanks.



Tasting Notes. Light yellow color with green reflex. Fruity, fine and elegant flavor, typical of Pinot Grigio. Dry and harmonic taste.



Analysis. Alcohol 13% Vol; Total acidity 5,8 g/l; Sugar Residual 5,5 g/l.



Food Pairings. Ideal as aperitif, with starter, light meal and fish dishes. To serve cold at 8-9°C.



Bottle. “Madlene” da 750 ml (in box of 6 bt.)

