



salis terrae

Pinot Grigio — DOC — 2017

A young company, created in Friuli just two years ago, but already promising great things. Starting from the name, Salis Terrae (which in Latin means precisely the salt of the earth) chosen to allude to the earth and its precious fruits of labor, as precious as, in antiquity, salt. Pinot Grigio Friuli Colli Orientali DOC produced from vines on land composed of marl. Salis Terrae is located in the heart of the territory of the greatest Italian and world whites, the hilly area which is part of the DOC Colli Orientali and Isonzo areas

Varietal: Pinot Grigio 100%

Region: Friuli Venezia Giulia

Terroir: Calcareous marl

Alcohol Content: 13.0% Vol.

Color: Intense yellow with light coppery reflections

Bouquet: Intense and complex with floral and ripe fruit notes reminiscent of pear and apricot

Taste: On the palate it is elegant, well structured and sapid persistent with a well balanced acidity

Pairings: Particularly suitable for fish dishes, mollusc appetizers, risottos and vegetable soups, light soups and white meats

Suggested serving temperature: 12° – 14°C (53 - 57°F)



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