

# LUISA

## PINOT GRIGIO ISONZO DEL FRIULI DOC

The vinification in white, and the surveillance of the temperature of fermentation result in a fruity, complete and fascinating wine of elegant freshness. Isonzo del Friuli is on the same latitude of the Southern Borgogna, and of the Cognac area in France and of the Willamette Valley in Oregon.

The 210 acres of Luisa vineyards are in the flood plain at the beginning of the Collio and the Carso.

### TASTING NOTE



Bright straw-yellow color.  
The bouquet is reminiscent of crusty bread, acacia blossoms and ripe tropical fruits.

On the palate it is fruity, silky, soft and round with an elegant long lasting finish.



VITICOLTORI SIN DAL 1927  
**LUISA**



### FOOD PAIRINGS

Perfect as an apéritif or with light pasta dishes, starters, ham, fresh cheese, white meat, eggs, vegetable dishes and seafood.



### VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona - Isonzo del Friuli DOC

Vineyard size: 11 Ha

Soil composition: mostly gravel

Training method: Guyot

Elevation: 53 m asl

Vines/hectare: 5.500

Exposure: North-South

Vine age: 15 y

Harvest time: early September

First vintage: 1982

Production: 40.000



### WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio

Fermentation container: stainless steel tanks

Length of fermentation: 12 days at 16°C

Maceration technique: low-temperature maceration without the skins

Type of aging container: stainless steel tanks of 50-100 Hl

Length of aging: 6 months "sur lie"

Length of bottle aging: 2 months



### TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1 g/L

Acidity: 6,4 g/L

Dry extract: 24,3 g/L



### PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa

Winemaker: Michele Luisa

Total acreage of wine: 110 Ha

Winery production: 370.000 bottles

Region: Friuli-Venezia Giulia



**VIAS IMPORTS LTD.**

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