



MONTCALM
WINE IMPORTERS, LTD



WINERY	Poggiobello
WINE	Pinot Grigio Friuli DOC
REGION	Friuli
VARIETAL	100% Pinot Grigio
LOCATION OF VINEYARDS	Oleis (Comune of Manzano)
ALTITUDE	100–150 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Marl and sandstone rich in minerals (called 'Ponca')
TYPE OF CULTIVATION	Guyot, double-arched cane
VINIFICATION	Whole grapes are softly pressed and skins are immediately removed from the must. Fermentation takes place in stainless steel at controlled temperatures. Then a partial malolactic fermentation occurs.
AGING	The wine rests on yeasts for about 6 months in steel tanks, and then rests in bottle for 2 months.
ALCOHOL CONTENT	12.5%
OENOLOGIST	Riccardo Cottarella (consultant)
NOTES	This international grape has been cultivated in Friuli since the first half of the 19th century. In the Eastern hills marly terrain, it found a habitat that gives its grapes optimal body and an aromatic nature. The name of this wine derives from the bronze-like color of its grapes, which used to give the wine a distinct 'gray' shade—when wine-making techniques were not as refined as they are today.

TASTING NOTES

Poggiobello Pinot Grigio is as good as Pinot Grigio gets. It is well-structured and full-bodied on the palate with a fruity finish. Because of its medium-to-full bodied style and vibrant acidity it will pair well with rich seafood dishes, but also with pasta Bolognese, eggplant parmigiana, pasta alla Norma (with eggplant and ricotta cheese) and cold-cuts like culatello from Emilia or Tuscan finocchiona.

ABOUT THE WINERY

Poggiobello is one of the properties owned by Genagricola in Friuli. Purchased in 1974 with just 12 ha, the estate has grown to 110ha of land of which 90 are devoted to vine growing, all neatly arranged on sun-drenched terraces on the slopes of the Rosazzo Hill, a territory internationally recognized as one of Italy's best for the production of white wine.

The grapes for the Poggiobello brand are sourced from the younger vines on the property, mostly on the lower part of the hill (the rest is used for Genagricola's other brand Torre Rosazza).

The vines stretch 80 to 250 meters above sea level and grow in humus-poor, fast draining soils rich in oceanic marl and sandstone. The climate is excellent for ripening thanks to the warm breezes from the Adriatic (only 30km away) and the Julian Alps that shelter the vineyards from cold northerly winds.

All of the wines at Poggiobello are single-varietal wines and all vinification is carried out in stainless steel. The winery has an in-house agronomist supported by renowned enologist Riccardo Cottarella to oversee the winemaking.

www.poggiobello.eu