# PULLUS PINOT GRIGIO

## 2012

**DRY**

**Region:** Lower Styria (Štajerska) – Slovenia  
**Variety:** Pinot Grigio

**Packaging:** 12,000 bottles, 0.75L  
**Tasting notes:** Pinot Grigio is a wine with a rosy-cooperative hue in its colour, which is typical for overripe macerated grapes of this variety. Its nuances are expressed in the bouquet, which hints at ripe pears and overripe melons. The intense bouquet gives the wine a full aftertaste, which is due to the extended maceration. The creamy aftertaste which is typical of aging on lees rounds out this wine and creates a pleasant harmony of aroma and flavour.

## Analysis:
- **Alcohol:** 13.45 vol. %  
- **Total acidity:** 5.20 g/L  
- **Residual sugar:** 1.00 g/L

## Soil:
A diverse geological soil structure composed primarily of gravel and clay, with a layer of marl usually covering the lower layers. The vineyards are spread over the finest winegrowing sites on the hills in the area around the city of Ptuj.

## Harvest:
A hot summer and hot autumn days were a real blessing for the Pinot Grigio, allowing it to develop a full bouquet and intense colour compounds in the grape skins. Natural conditions of this region were a beneficial factor that allowed the grapes to ripen to their fullest. The harvesting of Pinot Grigio began in the beginning of September.

## Winemaking:
The Pinot Grigio is a combination of carefully chosen perfectly matured grapes of three technological ripening stages from selected vineyards. The production process involves traditional yet modern oenological approaches, such as the white maceration of grapes from 10 to 72 hours, protective technology and aging on lees. 5% of the Pinot Grigio was matured six months in 225-litre oak barrels.

## Temperature:
For the perfect wine experience, serve at 6 °C

## Storage:
Drink immediately

## Our Master Chef recommends:
pasta with seafood, white meat, grilled young cheese