

Cantine e Vigneti I MAGREDI



PINOT GRIGIO FRIULI GRAVE DOC 2018



HISTORY

I Magredi was founded in 1968 by Otello Tombacco as a fruit farm with cultivation of fruit trees and vineyards; in the late 80's Michelangelo Tombacco, Otello's son, chooses to cultivate only vineyards and to build the winery. The company symbol is the circular vineyard with the rows of vines arranged like rays, it calls to mind the symbol of the company and heart planet.

REGION

Friuli Grave, Italy

VARIETAL

100% Pinot Grigio

VINEYARDS

The vineyards are in the heart of Grave del Friuli and the name "I Magredi" describes the typical soils of this area: soils of alluvial origin with pebbly materials (gravel) carried downstream from the Pre-Alps by the flooding of Cellina and Meduna rivers in the previous centuries. The soil is very permeable; the water and the nutritional elements go down and allow the vine's root to penetrate to deep levels. The vineyards were planted in 1989 and 2003 with Sylvoz and Cordon Spur training methods.

WINEMAKER

Roberto Lavina

VINTAGE

The unusually warm weather of July and August didn't negatively affect the harvest: thanks to vineyards practices like the controlled defoliation we managed to protect the grapes and respect our quality standards.

WINEMAKING

The grapes are destemmed and pressed. The juice is left to rest in cold state before fermentation. Aging in steel containers.

TASTING NOTES

Straw yellow in color, full and ripe in the mouth. The nose offers aromas of flowers and on the palate hints of pear, tropical fruits and citrus. The finish has mineral notes and a lively acidity.

TECHNICAL INFORMATION

pH: 3.32

Total Acidity: 5.42

Residual Sugar: 2.64 g/l

Alcohol: 12.45 %vol