



# CABERT

CANTINA DI BERTIOLO  
DAL 1960



# PINOT GRIGIO

DOC FRIULI  
COLLI ORIENTALI



Floral and fruity aromas of acacia and hawthorn accompanied by dried fruit, almonds and hazelnuts. Mineral and flint notes linked to the cultivation soil. Decisive, mineral, warm and enveloping.

## SOIL

Ponca

## VINIFICATION/FERMENTATION

Harvested in the morning, it is macerated for a few hours in the press and then fermented in steel tanks at a controlled temperature to enhance the fruity notes.

## AGING

It is aged in steel tanks with constant battonage for 6 months

## STYLE

Dry

## YEAR

Vintage usually refers to the harvest of the previous year, with rare exceptions from two years earlier.

## TECHNICAL ANALYSIS

Alcohol: 13 %vol  
Contains sulphites

## DESCRIPTION

Delicate onion skin color nuance. Floral and fruity aromas of acacia and hawthorn accompanied by aromas of dried fruit, almonds and hazelnuts. You can perceive mineral and flint notes linked to the cultivation soil.

On the palate it is decisive, mineral, warm and enveloping.

## GASTRONOMIC PAIRING

Appetizers and canapés, especially ham, light soups, grilled fish and white meats. Excellent with risottos, also with spring vegetables.

## AWARDS

Some of the awards received:

### GAMBERO ROSSO

● 2024 - **DUE BICCHIERI**

### LUCA MARONI

● 2024 - PT. **94**

● 2023 - PT. **94**

### FALSTAFF

● 2024 - PT. **91**

● 2023 - PT. **92**

### DECANTER

● 2024 - **BRONZE**

### BIBENDA

● 2023 - **3 grapes**

### VITAE - Associazione italiana sommelier

● 2024 - **ttt**