



Ponte del Diavolo, Pinot Grigio 2012

PRODUCER

This is an area in which we had struggled to find the wine we wanted so decided to bring in Andrea Morlin to work alongside Alana McGettigan and Matt Thomson. The wines are made on the well-drained soils of Grave del Friuli and are fuller than those from Verona. The Ponte del Diavolo wines take their name from the spectacular medieval bridge in nearby Cividale. The story goes that the devil struck a bargain with the townspeople, promising to make them a bridge in return for the soul of the first living thing to cross it. The cunning citizens sent a dog or cat across, depending on the variation of the story, thereby saving themselves and gaining a wonderful bridge.

VINEYARDS

The Pinot Grigio grapes for this wine are grown in vineyards in Grave del Friuli in the southern part of Friuli. The vines are grown on alluvial plains with stony soils.

VINTAGE

The 2012 growing season started with a fresh, wet spring which inhibited the number of bunches. Summer however brought hot days and cooler nights. These diurnal temperature changes favoured the development of the fruit and resulted in intensely aromatic wines. 2012 will be a year to remember for their Pinot Grigio.

VINIFICATION

After crushing, the must was chilled to 11-12°C and pressed gently to ensure no herbaceous aromas were extracted. Temperature-controlled fermentation using selected yeasts took place in stainless steel tanks between 12-14°C. Cold fermentation meant that the process could be drawn out to 30 days to increase perfume and complexity. The wine remained at 6°C in tank on the fine lees until bottling. This is a costly and time consuming process but plays a key role in contributing to the finesse and delicate aromatics of the finished wine. No carbon fining was used and the Pinot Grigio was sealed under Stelvin to maximise freshness and eliminate cork taint.

TASTING NOTES

Light, bright lemon in colour with a lively, freshly cut pear and baked bread character on the nose. More aromatic and with more structure and body than previous years, it has lovely elegance on the palate with ripe pears, a touch of sherbet and a nutty note offset by the characteristic freshness of wines from Friuli.



VINTAGE INFORMATION

Vintage	2012
Region	Grave Del Friuli, Friuli-Venezia Giulia
Grape Varieties	100% Pinot Grigio/Pinot Gris
Winemaker	Matt Thomson
Classification	DOC
Features	Vegan, Vegetarian
Closure	Stelvin
ABV	12.5%
Residual Sugar	4g/L
Acidity	5.2g/L
Wine pH	3.37